

Christmas Sandwich Cremes

By Joan Oscarson, Nisswa

Makes 4 dozen

1 c. Butter Softened (no substitutes)
1/3 c Heavy whipping cream
2 c. Flour
Sugar

Filling:
1/2 c Butter (no substitutes)
1 1/2 c. Confectioners Sugar
2 tsp Vanilla Extract
Food Coloring

In mixing bowl, combine butter, cream, and flour; mix well. Cover and refrigerate for 2 hours or until dough is easy to handle. Divide dough into thirds; let one portion stand at room temperature for 15 minutes (keep remaining dough refrigerated until ready to roll out). On a floured surface, roll out dough to 1/8" thickness. Cut with a 1 1/2" round cookie cutter. Place cutouts in a shallow dish filled with sugar; turn to coat. Place on ungreased baking sheets. Prick with fork several times. Bake at 375 for 7 to 9 minutes or until set. Cool on wire racks. *(Filling on other side)*



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For filling: in a mixing bowl, cream butter and sugar. Add vanilla. Tint with food coloring. Spread about 1 teaspoon of filling over half of the cookies; top with remaining cookies.

These are the most popular and most requested cookie I make for the holidays.