



Cream Wafers

 Popular

READY IN



105 min.

SERVINGS



60

CALORIES



79 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter softened
- ☐ 2 cups flour all-purpose gold medal®
- ☐ 60 servings granulated sugar
- ☐ 1 teaspoon peppermint extract
- ☐ 0.8 cup powdered sugar
- ☐ 0.3 cup whipping cream (heavy)

Equipment

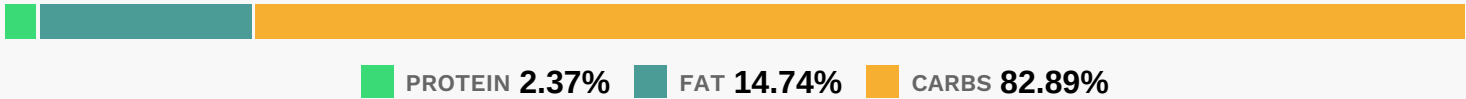
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ cookie cutter
- ☐ spatula

Directions

- ☐ In medium bowl, mix flour, 1 cup butter and the whipping cream with spoon. Cover and refrigerate about 1 hour or until firm.
- ☐ Heat oven to 375°F.
- ☐ Roll one-third of dough at a time 1/8 inch thick on lightly floured surface. (Keep remaining dough refrigerated until ready to roll.)
- ☐ Cut into desired shapes with 1 1/2-inch cookie cutters. Generously cover large piece of waxed paper with granulated sugar.
- ☐ Transfer cutouts to waxed paper, using pancake turner. Turn each cutout to coat both sides.
- ☐ Place on ungreased cookie sheet. Prick each cutout with fork about 4 times.
- ☐ Bake 7 to 9 minutes or just until set but not brown.
- ☐ Remove from cookie sheet to wire rack. Cool completely, about 1 hour.
- ☐ Meanwhile, mix all Creamy Filling ingredients until smooth.
- ☐ Add a few drops water if necessary.
- ☐ Spread about 1/2 teaspoon filling between bottoms of pairs of cookies.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:10.68, Inflammation Score:-1, Nutrition Score:0.68869565791734%

Nutrients (% of daily need)

Calories: 78.69kcal (3.93%), Fat: 1.32g (2.03%), Saturated Fat: 0.47g (2.93%), Carbohydrates: 16.68g (5.56%), Net Carbohydrates: 16.57g (6.03%), Sugar: 13.5g (15%), Cholesterol: 1.49mg (0.5%), Sodium: 9.52mg (0.41%), Alcohol:

0.02g (100%), Alcohol %: 0.15% (100%), Protein: 0.48g (0.95%), Vitamin B1: 0.03mg (2.2%), Selenium: 1.53µg (2.19%), Folate: 7.69µg (1.92%), Vitamin B2: 0.03mg (1.53%), Manganese: 0.03mg (1.46%), Vitamin B3: 0.25mg (1.24%), Iron: 0.2mg (1.12%), Vitamin A: 53.27IU (1.07%)