



## Glittering Lemon Sandwich Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



83 kcal

DESSERT

### Ingredients

- 48 servings colored sanding sugars white
- 1 cup confectioners' sugar
- 2 tablespoons plus light
- 0.7 cup cornstarch
- 1.3 cups flour all-purpose
- 1 tablespoon juice of lemon fresh
- 1 tablespoon lemon zest grated
- 0.3 teaspoon salt
- 4 tablespoons butter unsalted softened

- 1 teaspoon vanilla

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- hand mixer

## Directions

- Preheat oven to 350°F with rack in middle. Line 2 large baking sheets with parchment paper.
- Whisk together flour, cornstarch, and salt.
- Beat together butter and confectioners' sugar with an electric mixer until pale and fluffy, then beat in zest and vanilla. At low speed, mix in flour mixture just until a soft dough forms.
- Put sanding sugars in different bowls.
- Roll a scant teaspoon of dough into a ball and drop into sugar, turning to coat. Reshape if necessary and transfer to a baking sheet. Repeat, spacing balls 3/4 inch apart, until baking sheet is filled.
- Bake until tops are slightly cracked but still pale (bottoms will be pale golden), 12 to 15 minutes.
- Transfer cookies on parchment to a rack to cool completely.
- Form and bake more cookies on second baking sheet.
- Beat together all filling ingredients in a large bowl with an electric mixer at medium speed until combined well.
- Transfer to sealable bag and snip off a corner.
- Turn over half of cookies and pipe about 1/2 teaspoon filling on flat side of each. Sandwich with remaining cookies, pressing gently.
- Recipe Notes

- The sugared dough balls should be chilled for 30 minutes or frozen for 5 to 10 minutes to help preserve their round shape. Keep the sandwiched cookies chilled.
- The unsandwiched cookies keep, in a metal cookie tin, at a cool room temperature for up to 4 days.
- From The Gourmet Cookie Book: The Single Best Recipe from Each Year 1941–2009 by Condé Nast Publications. Copyright © 2010 by Condé Nast Publications; photographs copyright © 2010 by Condé Nast Publications. Published by Houghton Mifflin Harcourt Publishing Company.

## Nutrition Facts



### Properties

Glycemic Index:1.96, Glycemic Load:2.05, Inflammation Score:-1, Nutrition Score:0.57260869338137%

### Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

### Nutrients (% of daily need)

Calories: 82.76kcal (4.14%), Fat: 1.5g (2.31%), Saturated Fat: 1.09g (6.78%), Carbohydrates: 16.92g (5.64%), Net Carbohydrates: 16.8g (6.11%), Sugar: 12.28g (13.65%), Cholesterol: 2.51mg (0.84%), Sodium: 13.11mg (0.57%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 0.38g (0.75%), Vitamin B1: 0.03mg (1.87%), Selenium: 1.26µg (1.8%), Folate: 6.47µg (1.62%), Manganese: 0.03mg (1.25%), Vitamin B2: 0.02mg (1.07%), Vitamin B3: 0.21mg (1.03%)