

# Glittering Lemon Sandwich Cookies

 Popular

READY IN



300 min.

SERVINGS



50

CALORIES



118 kcal

DESSERT

## Ingredients

- ☐ 50 servings colored sanding sugars white
- ☐ 0.5 cup confectioners sugar
- ☐ 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
- ☐ 0.5 stick butter unsalted softened
- ☐ 2 sticks butter unsalted softened
- ☐ 1 teaspoon vanilla

## Equipment

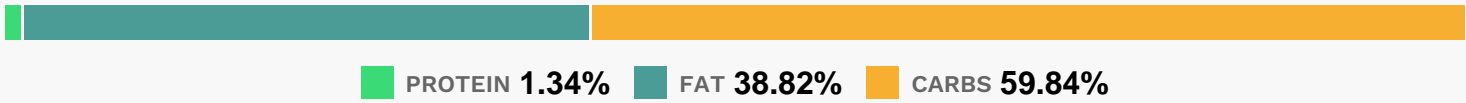
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer

## 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.
- ☐
- Cookies keep in a metal cookie tin at room temperature 4 days.

## Nutrition Facts



### Properties

Glycemic Index:1.88, Glycemic Load:1.97, Inflammation Score:-1, Nutrition Score:0.74565216672161%

### Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg, Hesperetin: 0.04mg

### Nutrients (% of daily need)

Calories: 118.29kcal (5.91%), Fat: 5.14g (7.91%), Saturated Fat: 3.39g (21.17%), Carbohydrates: 17.82g (5.94%), Net Carbohydrates: 17.7g (6.44%), Sugar: 13.33g (14.81%), Cholesterol: 12.15mg (4.05%), Sodium: 13.1mg (0.57%), Alcohol: 0.03g (100%), Alcohol %: 0.14% (100%), Protein: 0.4g (0.8%), Vitamin A: 141.27IU (2.83%), Vitamin B1: 0.03mg (1.81%), Selenium: 1.26µg (1.8%), Folate: 6.35µg (1.59%), Manganese: 0.02mg (1.21%), Vitamin B2: 0.02mg (1.13%)