

Lemon Cream Sandwich Shortbread Cookies







DESSERT

Ingredients

U.5 cup butter softened
1 pouch shortbread cookies betty crocker
3 teaspoons juice of lemon
2 teaspoons lemon zest grated

3 teaspoons whipping cream

3 cups powdered sugar

Equipment

bowl

	baking sheet		
	baking paper		
	oven		
	wire rack		
	hand mixer		
Directions			
	Heat oven to 400°F (or 375°F for dark or nonstick cookie sheet). Line cookie sheet with cooking parchment paper. In medium bowl, stir cookie mix and 1 cup butter until soft dough forms.		
	On lightly floured surface, roll dough about 1/8 inch thick.		
	Cut into desired shapes, about 2x2 inches.		
	Place 1 inch apart on parchment-lined cookie sheet.		
	Sprinkle with sugar.		
	Bake 6 to 8 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes.		
	Meanwhile, in large bowl, beat Lemon Buttercream Filling ingredients with electric mixer on medium speed until light and fluffy.		
	Spread about 1 heaping measuring teaspoonful filling on bottom of 1 cooled cookie. Top with second cookie, bottom side down; gently press cookies together. Store cookies in airtight container.		
	Nutrition Facts		
PROTEIN 0 279/ FAT 27 C09/ CARDO C2 049/			
PROTEIN 0.27% FAT 37.69% CARBS 62.04%			
Pro	Properties		

Glycemic Index:4.56, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:0.25608696011098%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 91.02kcal (4.55%), Fat: 3.91g (6.02%), Saturated Fat: 2.48g (15.47%), Carbohydrates: 14.48g (4.83%), Net Carbohydrates: 14.46g (5.26%), Sugar: 14.13g (15.7%), Cholesterol: 10.44mg (3.48%), Sodium: 29.8mg (1.3%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.06g (0.12%), Vitamin A: 122.43IU (2.45%)