

Strawberry Shortcake Sandwich Cookies

3 Winks Design

The Shortbread:

Cream 1 ½ cups of butter, that is still fairly firm, thoroughly.

While beating, gradually add ¾ cup of confectioner's sugar.

Sift together and add to the mixture:

3 cups flour

3/8 tsp. salt

3/8 tsp. baking powder

Mix until a smooth, soft dough forms. Roll it out ¼" thick and cut into rounds. Cut smaller round holes, about ¾" in diameter out of the middle of half of the rounds. Place on a parchment lined cookie sheet. Prick with a fork. (I use a fondue fork and prick them in a decorative pattern.) Bake at 350 ° F. for 17 min.

After they come out of the oven, remove to cool on paper towels. Then frost the bottom cookie with lemon butter cream frosting. Put the top over the frosting and fill the empty circle with a dab of strawberry jam. Enjoy!

Lemon Buttercream Frosting:

1 lb. confectioner's sugar

1 c. shortening

1 dash salt

1 tsp. vanilla extract

¼ c. concentrated lemon juice

Milk, added gradually to get the right consistency

In the mixer, combine the sugar, shortening, salt, vanilla and lemon juice. Mix very slowly until it starts to come together. Gradually add milk, a tablespoon at a time, in order to get a thick, spreadable frosting.