

LEMON PILLOWS

INGREDIENTS

for the dough

1 3/4 cups flour

1/2 tsp lemon zest

1/4 tsp salt

8 ounces (1 package) cream cheese, softened to room temperature

1 cup (2 sticks) butter, softened to room temperature

For the filling

1 jar lemon curd (or make your own; you need about 1/2 cup)

For the glaze:

Juice from 1/2 lemon

1/2 cup confectioners sugar

DIRECTIONS

Cream butter and cream cheese with electric mixer fitted with the paddle attachment. Sift flour and salt together, and stir in lemon zest. With a wooden spoon blend in flour. When well blended dough will be quite sticky. Form dough into ball and refrigerate for 30 minutes.

Preheat oven to 350F and prepare cookie sheets with silpat or parchment paper.

On a well floured surface, roll out dough to 1/8 inch thickness. Using a round cookie cutter, cut 2 inch rounds. Put 1/2 teaspoon lemon curd into center of each square. Brush edges of squares with water and place a second round on top. Crump together using a fork. Brush with a light layer of milk.

Bake for 25-30 minutes or until lightly browned.

In the meantime, combine lemon juice and powdered sugar into a light glaze. Once removed from oven, cool on wire rack for a few minutes before glazing with a pastry brush. Let cool and set for 30 more minutes.