

LEMON SHORTBREAD SANDWICH COOKIES WITH BLACKBERRY BUTTERCREAM

INGREDIENTS

for the Cookies

1 cup butter, softened to room temperature
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 tablespoons orange juice
1 teaspoon orange zest
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

for the filling

1/2 cup shortening
1/2 cup butter, softened to room temperature
1/4 cup blackberries, mashed (or pureed in food processor)
1 teaspoon blackberry extract
4 cups confectioners sugar, plus 1/4 cup for dusting

DIRECTIONS

In the mixing bowl of your stand mixer using the paddle attachment, cream together butter, sugar and egg until light and fluffy. Add in orange juice, orange zest and vanilla. Finally, mix in the flour, baking powder and salt until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Prepare cookie sheets with silpat or parchment paper.

Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven). Cut out an equal number of flower cookies and flower cookies with a hole in the middle. Repeat this with other half of the dough.

Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.

While the cookies are cooling, make your frosting. In the mixing bowl of your stand mixer using the paddle attachment, combine shortening and butter. Add blackberry puree and beat until well incorporated, then add blackberry extract. Add confectioners sugar a little at a time and whip until light and fluffy. Frost bottom cookie (the one without a hole) and then sandwich top cookie on top. Dust with powdered sugar.