

CHRISTMAS SANDWICH CREMES

1 cup butter, softened
1/3 cup heavy whipping cream
2 cups all-purpose flour
Sugar

FILLING

1/2 cup butter, softened
1 1/2 cups confectioners' sugar
2 teaspoons vanilla extract
Food coloring.

In a mixing bowl, combine butter, cream and flour; mix well. Cover and refrigerate for 2 hours or until the dough is easy to handle.

Divide into thirds; let one portion stand at room temperature for 15 minutes (keep remaining dough refrigerated until ready to roll out). On a floured surface, roll out dough to 1/8-in. thickness. Cut with a 1 1/2- in. round cookie cutter dipped in flour. Place cutouts in a shallow dish filled with sugar; turn to coat. Place on ungreased baking sheets. Prick with a fork several times. Bake at 375⁰ for 7-9 minutes or until set. Remove to wire racks to cool.

For filling, in a mixing bowl, cream butter and sugar. Add vanilla. Tint with food coloring. Spread about 1 teaspoon of filling over half of the cookies; top with remaining cookies. YIELD: 4 dozen.