

Lemon Cookie Sandwiches

Preparation time 45 minutes | Baking time: 8 minutes per pan | 30 sandwich cookies

Cookie:

3/4 cup LAND O LAKES Butter, softened

3/4 cup powdered sugar

1 egg

1/2 teaspoon lemon extract

1 2/3 cups all-purpose flour

1/8 teaspoon salt

Coarse grain sugar

Filling:

2 1/2 cups powdered sugar

1/4 cup LAND O LAKES Butter, softened

2 tablespoons lemon juice

1/2 teaspoon lemon extract

1 to 2 tablespoons LAND O LAKES Fat Free Half & Half or milk

Combine 3/4 cup butter and 3/4 cup powdered sugar in large bowl; beat at medium speed until creamy. Add egg and 1/2 teaspoon lemon extract, continue beating until combined. Reduce speed to low; add flour, and salt.

Divide dough in half; shape each half into 8-inch log. Wrap each in plastic food wrap. Refrigerate until firm (at least 2 hours).

Heat oven to 350⁰F. Cut logs into 1/4-inch slices with sharp knife. Place 1 inch apart onto ungreased cookie sheets. Sprinkle half of cookies with coarse sugar. Bake for 8 to 10 minutes or until edges begin to brown. Transfer to wire rack.

Cool completely.

Combine all filling ingredients in medium bowl, adding enough half & half for desired spreading consistency. Beat on low speed until well mixed.

Spread about 1 teaspoon filling onto bottom of each cookie without sugar. Top with remaining cookies, sugar-side up.