

Buttery Cream Wafers
From the Cook's Life
Makes about 25 sandwich cookies

You can fill these your favorite icing if you prefer.

Dough:

1 cup (2 sticks) butter, room temperature
1/3 cup heavy cream
2 1/4 cups all-purpose flour
1/4 cup granulated sugar, approximately

Filling:

1/4 cup (1/2 stick) butter, room temperature
3/4 cup powdered sugar
1 1/2 teaspoons vanilla extract

Cinnamon Filling Variation:

Add 1/2 teaspoon ground cinnamon to the filling. Beat until it is uniformly mixed, with no streaks of cinnamon.

Don't preheat the oven. The dough needs to chill before baking.

Beat the butter until creamy. Mix in cream and flour.

Divide the dough in half and place each half on a sheet of plastic wrap. The dough should be relatively easy to handle, though greasy. Shape each half into a log about 1 inch in diameter. You don't have to be exact. Try to keep the logs uniform so your cookies will all be about the same size.

Wrap the dough logs in the plastic wrap and refrigerate for several hours until dough is firm. You can refrigerate the dough for several days, or freeze for up to a month. If you are storing for the longer period of time, slip the plastic covered logs in a plastic bag or airtight container to keep them from drying out.

When ready to bake preheat the oven to 375 degrees.

Place granulated sugar on a large plate or piece of waxed paper or parchment. Slice the logs into 3/8 to 1/2-inch thick rounds. Press each flat side into the sugar and place on ungreased baking sheets. Prick the top of each with a fork a few times.

Bake 7-9 minutes, or until firm, but not browned. Cookies are fragile. Let them cool a few minutes on the pans before transferring them to wire racks.

While cookies are cooling, beat filling ingredients together until light and creamy. Spread filling in a thin layer on half of the cookies and top with the remaining cookies.

Store in an airtight container for several days. Freeze for longer storage.