

Caramel Cream Sandwich Cookies

Lorraine always makes a double recipe, so both single and double recipes are included below

Makes 2 or 4 dozen sandwich cookies (4 or 8 dozen single cookies)

Cookies:

1 or 2 cup(s) butter

2¼ or 4½ cups flour, sifted

¾ or 1½ cup brown sugar, packed (or

50/50 white & brown sugar

1 or 2 egg yolk unbeaten

Cream butter. Gradually add brown sugar & cream well. Blend in egg yolk, then flour. Stir until mixture forms a dough. Chill if necessary for easy handling. Shape into balls about the size of marbles. Place on ungreased cookie sheet & flatten to 1/8" thickness with palm of hand. Mark crosshatched with a fork or imprint with a cookie stamp. Bake at 325° 9-12 minutes until cookies **begin** to brown very lightly. Remove from sheets while warm. Serve plain or sandwich style with browned butter frosting.

Browned Butter Frosting:

3 or 6 tablespoons butter

4 or 8 tablespoons milk or cream (or

2 or 4 cups sifted powdered sugar (or

more as needed – see below)

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1 or 2 teaspoon vanilla

Brown the butter slightly in a medium saucepan. Remove from heat and blend in powdered sugar. Gradually add vanilla and milk/cream until frosting is spreading consistency. Add additional milk if too stiff, or, if too loose, add more powdered sugar as need.