

SANDWICH COOKIES

from Pooja Makhijani



These sugar cookies hold their shape really well (spread little to none). Also, the dough requires no chilling time, so these cookies are perfect to bake when you don't have a lot of time.

Ingredients

- 100g sugar
- 1/4 teaspoon kosher salt
- 1/2 teaspoon baking powder
- 115g unsalted butter
- 30g whole milk
- 1 tablespoon vanilla extract
- 220g all-purpose flour

Instructions

Preheat oven to 350°F.

In the bowl of a stand mixer, use a paddle attachment to combine sugar, salt, baking powder, and butter until soft and light. Add about half the milk and vanilla; once incorporated, add about half of the flour. Repeat with the remaining liquid and dry ingredients, then scrape the bowl and beater once more to make sure the dough is mixed well.

Roll the dough to a 1/8-inch thickness. Cut into shapes and transfer to a parchment-lined baking sheet or pan. Bake cookies until firm to the touch and light brown all over, about 14-16 minutes. Cool directly on the sheet or pan.

Once cool, fill with jam/marmalade, buttercream, or ganache.