

Lemon Blackberry Dainties

Best-Loved Cookies | December 2008



One of Teresa's family favorites (and ours) is this pastry-like sandwich cookie filled with lemon curd and blackberry jam. We pressed the dough balls with the pretty pattern on the bottom of a glass. You could also use a cookie stamp.

PREP: 30 MINUTES CHILL: 1 HOUR BAKE: 9 MINUTES/BATCH OVEN: 400°

- 1 CUP UNSALTED BUTTER, SOFTENED
- 1/4 CUP GRANULATED SUGAR
- 1/2 TSP. SALT
- 1 TBSP. FINELY SHREDDED LEMON PEEL
- 1 TSP. VANILLA
- 2 CUPS ALL-PURPOSE FLOUR
- GRANULATED SUGAR
- 1/3 CUP BLACKBERRY JAM
- 3 TBSP. PURCHASED LEMON CURD
- POWDERED SUGAR (OPTIONAL)

In a large bowl, with an electric mixer on medium to high speed, beat butter for 30 seconds. Add the 1/4 cup granulated sugar and salt. Beat until well combined, scraping sides of bowl. Beat in lemon peel and vanilla. Beat in as much of the flour as you can. Stir in any remaining flour. Wrap and chill dough for 1 hour or until easy to handle. Shape dough into 1-inch balls (you'll need an even number); place 2 inches apart on ungreased cookie sheets. Dip the bottom of a glass in additional granulated sugar; flatten balls to 1/4-inch thickness. Bake in a 400° oven for 9 to 11 minutes or until edges just start to brown. Transfer to wire racks; cool.

Spread about 1 teaspoon of the jam on the flat side of half of the cookies. Spread about 1/2 teaspoon of the lemon curd on the flat side of the remaining half of the cookies. Make cookie sandwiches by lightly pressing together jam sides of cookies and lemon-curd sides of cookies. Sprinkle tops of sandwich cookies with powdered sugar, if desired. Makes about 18 sandwich cookies.

TO STORE: Layer unfilled cookies between waxed paper in a covered container. Store at room temperature for up to 3 days or freeze for up to 3 months. To serve, thaw if frozen. Fill and assemble as directed.

Per cookie: 185 cal., 11 g fat (7 g sat. fat), 30 mg chol., 71 mg sodium, 21 g carbo., 1 g dietary fiber, 2 g protein.

"One of our favorite times of the year is our traditional Christmas-cookie baking extravaganza. Before the big event, my four children and I snuggle by the fire contemplating what we will bake each year."

—Teresa Ralston
New Albany, OH