

Sandwich Star Cookies

Five Cookies, One Dough | December 2007/January 2008



Think you're too busy for a holiday baking spree? Think again. Our make-ahead dough recipe makes these gorgeous cookies a snap. Invite over friends and family and get rolling!

PREP: 45 MINUTES BAKE: 6 MINUTES PER BATCH STAND: 1 HOUR OVEN: 375°

3/4 CUP BUTTER, SOFTENED

3/4 CUP SHORTENING

1 1/2 CUPS SUGAR

1 TBSP. BAKING POWDER

1/4 TSP. SALT

2 EGGS

1 TSP. VANILLA

4 CUPS ALL-PURPOSE FLOUR

POWDERED SUGAR OR POWDERED SUGAR AND COCOA POWDER MIXED (OPTIONAL)

RED JELLY OR PRESERVES (STRAWBERRY, RASPBERRY, OR CURRANT)

In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in eggs and vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Cover and chill dough for 1 hour or overnight until dough is easy to handle.

On a lightly floured surface roll half the dough at a time until 1/8- to 1/4-inch thickness. Using 2- or 3-inch star cookie cutters, cut out pairs of star cookies. Place 1 inch apart on ungreased cookie sheets. Using a smaller star cookie cutter, cut out center from half of the cookies. Reroll dough scraps; cut out more stars. Bake in a 375° oven for 6 to 8 minutes or just until edges begin to brown. Cool 1 minute on cookie sheet. Remove to a wire rack; cool completely.

Sift powdered sugar atop cookies with stars cut out (tops). Spread a thin layer of jelly or preserves (1 teaspoon) over bottoms of solid cookies. Sandwich together top and bottom cookies. Let cookies stand at least 1 hour before arranging in a gift jar. Makes about 3 dozen.

Per cookie: 178 cal., 9 g fat (4 g sat. fat), 22 mg chol., 80 mg sodium, 24 g carbo., 0 g fiber, 1 g pro.

DOUBLE UP

Jelly-filled stars shine brightly on any holiday cookie tray. Sieve powdered sugar and cocoa over the windowed top cookies, then sandwich them to the bottoms with a layer of shiny raspberry, cherry, or currant jelly.