



## Sparkle Cookies With Lemon Filling

Makes 12 Cookies

### INGREDIENTS

2 1/2 cups Flour

2 tsp Baking Powder

1/2 tsp Fine Sea Salt

1 cup Unsalted Butter, Softened

1 cup Sugar

1 tsp Vanilla Extract

1 Egg

Sprinkles or Sugars For Topping

Lemon Filling:

2 1/4 cups Icing Sugar

4 tsp Lemon Zest, Finely Grated

1/4 cup Lemon Juice, Freshly Squeezed

1 tbsp Butter, Melted

### DIRECTIONS

1. Sift together the flour and baking powder, stir in the salt.
2. Using an upright mixer, beat the butter and sugar until light. Blend the vanilla with the egg and pour into the butter and sugar mixture. Blend, then add the flour and mix on lowest speed until the mixture comes together.
3. Top the mixture onto a floured surface and form into a soft ball. Flatten, wrap in plastic and refrigerate for a least 1 hour.
4. On a floured surface, roll the dough 1/4-inch thick and cut into shapes using a 3-inch cookie cutter. Transfer the cookies to parchment-lined baking sheets and refrigerate them for 30 minutes.
5. Preheat the oven to 350°F.
6. Sprinkle half the cookies with sugar. Bake the cookies for 10 to 12 minutes or until the edges are just beginning to colour at the edges. Transfer the cookies to wire racks to cool. Makes 36 to 40 cookies.
7. For filling, sift the icing sugar into a bowl, add the zest, juice and butter and stir until smooth. Let rest for 10 minutes, stirring occasionally to prevent a skin forming. Beat with wooden spoon until thick.
8. Spread lemon filling on un-sugared cookies and then sandwich them together with the sugared cookies. Makes about 20 milled cookies.