

Lemon Shortbread Sandwiches

Makes Two Dozen



Ingredients

For the Cookie Dough

- ¾ pound (3 sticks) unsalted butter, softened
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- Zest of one lemon
- 3 ½ cups all-purpose flour
- ¼ teaspoon kosher salt

For the Filling

- 1 (10-ounce) jar of lemon curd

For the Glaze

- 1 cup confectioners' sugar
- 1 tablespoon lemon juice
- Zest of one lemon

Steps

1. In a medium-sized bowl whisk together the flour and salt. Set aside.
2. In the bowl of an electric mixer, beat together the butter and sugar until light, white and fluffy (about 5 minutes). Beat in vanilla and lemon zest. Scrape down the sides of the bowl and add the flour mixture while mixer is on low speed. Stir until just combined (the flour disappears) being careful not to overmix. Divide the dough in half. Form each half of dough into a log about 3-inches wide. Wrap each log in plastic wrap or parchment paper and chill until firm.
3. Preheat oven to 350°F. Prepare 3 baking sheet pans with parchment paper. Remove chilled dough and slice each log into ¼-inch thick rounds. Place rounds on prepared baking sheet pans.
4. Bake, one sheet at a time, rotating the sheet pan halfway through, until the bottoms are golden brown - around 10 - 15 minutes. Allow cookies to fully cool.
5. To make the glaze, whisk together the confectioners' sugar, zest and juice in a small bowl until there are no lumps. If the mixture is too thick, add a teaspoon of juice at a time and whisk until the desired consistency.
6. To make the sandwiches, take a cookie round and turn upside down before spreading about a teaspoon amount of lemon curd. Put another cookie round on top (so that the smooth side is on top). Repeat with the rest of the rounds. Drizzle or spread the lemon glaze on the tops of each cookie sandwich. Allow glaze to set up for 20 minutes before serving.

**These will keep in an airtight container for up to three days.*