

Salt and Serenity

Maple Sandwich Cookies

Makes 16 sandwich cookies

Cookie Dough

2 sticks (227 grams) unsalted butter, removed from fridge 30 minutes before baking

½ cup (57 grams) confectioners' (icing) sugar

¼ teaspoon maple extract

2 cups (240 grams) all-purpose flour

¾ teaspoon kosher salt

Maple Filling

⅔ cup (215 grams) maple butter

⅔ cup (75 grams) confectioners' (icing) sugar

3 Tablespoons (45 grams) unsalted butter, room temperature

1. Using stand mixer fitted with the paddle attachment, beat butter until light and fluffy, about 5 minutes. Add icing sugar and beat for 3 more minutes. Beat in maple extract. Add flour and salt and mix just until dry ingredients are incorporated. Turn dough out onto lightly floured surface and knead gently for 1 minute.
2. Divide dough in it half. Working with one piece at a time, roll the dough, ¼ inch thick, between 2 sheets of parchment paper. Leaving the dough sandwiched between the parchment layers, stack on a baking sheet and freeze until firm, 15-20 minutes.
3. Adjust the oven racks to the upper and lower middle positions and preheat the oven to 325°F. Line 2 baking sheets with parchment paper.
4. Remove 1 dough sheet from the freezer; place on work surface. Peel off top parchment sheet and gently lay it back in place. Flip the dough over; peel off and discard second parchment layer.
5. Using a 2-inch maple leaf cutter, cut out cookies. Transfer shapes to prepared baking sheets, using a wide metal spatula, spacing them ¾ inches apart. Set scraps aside. Repeat with remaining sheet of dough until baking sheets are full.
6. Bake cookies until light brown, about 13-15 minutes. Let cool 5 minutes on sheet. Transfer cookies to rack; cool.
7. Gently reroll dough scraps between 2 sheets of parchment, chill and cut out more cookies. Transfer to cookie sheets and bake as above.
8. While cookies are cooling, make maple filling. Place maple butter, icing sugar and butter in bowl of stand mixer fitter with paddle attachment. Beat for 2-3 minutes until everything is well combined.

9. Transfer the filling to a disposable piping bag. Cut a small hole in top of bag. Pipe a generous amount of filling onto half the cookies. Place remaining cookies on top to form sandwiches.
10. Cookies are best eaten within 1-2 days. For longer storage, freeze them for up to a month.