

## **Root Beer Sandwich Cookies**

*Based on the recipe from Cookies and Cups*

### *Ingredients (for cookies)*

1 cup butter, room temperature  
2 cups brown sugar, packed  
2 eggs  
3 teaspoons root beer concentrate  
1 teaspoon salt  
1 teaspoon baking soda  
3 1/2 cups flour

In the bowl of a stand mixer fitted with the paddle attachment, or a large bowl with a hand held mixer, beat butter on medium high speed for a minute or 2. Scrape the sides of the bowl, then add brown sugar and beat on high speed for 2-3 minutes until light and fluffy.

Add eggs, one at a time, beating to incorporate, then beat in root beer concentrate.

Stir in salt and baking soda. Gradually stir in flour and mix until just combined.

Using a medium cookie scoop, drop dough onto parchment or Silpat lined baking sheets, about 1-2 inches apart.

Bake at 375 degrees F for 6-8 minutes until centers are set and edges start to crisp and turn golden. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking.

Remove from oven and let cool on pans for 2-3 minutes before transferring to wire racks to cool completely. While cookies cool, prepare the filling.

### *Ingredients (for filling)*

1/4 cup butter, room temperature  
2 cups powdered sugar  
1-3 teaspoons cream or milk  
1 1/2 teaspoons root beer concentrate

In the bowl of a stand mixer fitted with a whisk attachment or a large bowl with a hand held mixer, beat butter on medium high speed until light. Reduce speed to low and gradually add powdered sugar, increasing speed after each addition and decreasing again before adding more. Add 1 teaspoon milk or cream and root beer concentrate, increasing speed to high after each addition. If necessary, thin out a bit by adding more milk/cream, 1 teaspoon at a time.

Continue beating until smooth and spreadable, but it won't quite get to a fluffy consistency like buttercream.

Flip over half the cookies and spread filling on the bottom of a cookie, starting in the center and working out to the edges. Top with another cookie and press together. Repeat with remaining cookies and filling.

Makes 3 1/2 dozen cookies, about 20 sandwiches.

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