

Lemon Filled Poppy Shortbread Cookies

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Ingredients (makes 20 - 25 sandwich cookies):

2 sticks butter, softened
1 cup powdered sugar
1 1/2 tsp lemon extract
2 cups flour
2 TBSP poppy seeds

1/2 stick butter, softened
1 TBSP light corn syrup
1 1/2 cups powdered sugar
2 TBSP lemon juice
3 drops yellow food coloring

Directions:

*Cream 2 sticks of butter until smooth. Mix in 1 cup of powdered sugar until just incorporated, then beat in the lemon extract. Mix in the flour and poppy seeds. Form into a dough with your hands, roll into a log, about 1 1/2 inches in diameter and about 14 inches long. Wrap in plastic wrap and refrigerate for at least an hour.

*Preheat oven to 350 degrees. Cover cookie sheets with parchment paper.

*Remove cookie dough from fridge and cut into 1/4 inch slices. Bake for 12 minutes. Allow cookies to cool completely.

*Cream the remaining butter and the corn syrup. Carefully beat in the remaining powdered sugar then 1 TBSP of the lemon juice and food coloring. Add the 2nd TBSP of lemon juice if it's still too thick and you can then, if necessary, add a tsp of water at a time until the frosting is of piping consistency.

*Turn half of the cookies upside down. Pipe the lemon frosting onto these cookies, then top with the rest of the cookies to form sandwiches.