

Almond Sandwich Cookies

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Ingredients:

- 1 Roll (16.5 oz) refrigerated sugar cookies
- ½ Cup all purpose flour
- ½ Tsp almond extract
- 1 Tbsp sugar

Filling

- 2 Cups powdered sugar
- ¼ Cup butter (softened)
- 4 Tsp milk
- ¼ Tsp almond extract
- 1 drop red food coloring

Directions:

1. Heat oven to 350
2. In large bowl, break up cookie dough
3. Stir/knead in flour and almond extract until well blended
4. Shape dough into 90 ½ inch balls
5. Place balls on ungreased cookie sheets
6. Press bottom of glass dipped into granulated sugar onto each ball until ¼ inch thick
7. Prick top of each cookie with a fork
8. Bake 6-8 minutes until set but not brown
9. Cool completely
10. In small bowl, beat filling ingredients with electric mixer on low speed until smooth and creamy
11. Spread about 1 tsp filling on bottom of half the cookies
12. Top with another cookies, press down gently
13. Store in refrigerator