

Passionfruit Sandwich Cookies

Ingredients

- 455g (16 oz) unsalted butter cut into chunks, at room temperature
- 265g (1⅓ cups) sugar
- 1 teaspoon salt
- 2 large egg whites, at room temperature
- 1 tablespoon vanilla extract
- 545g (4 cups) all-purpose flour
- 30ml (2 tablespoons) passionfruit purée
- Passionfruit sorbetto

Preparation

1. Working with a stand mixer fitted with the paddle attachment, beat the butter, sugar and salt together on medium speed until smooth and creamy, about 3 minutes.
2. Reduce the mixer speed to low and blend in the egg whites, followed by the vanilla (it may look curdled, but it will smooth out with mixing and the addition of the flour).
3. Working on low speed, add the flour in 3 or 4 additions, beating only until it is almost incorporated each time before adding more; scrape down the sides and bottom of the bowl a couple of times as you work and then continue to mix until the flour has disappeared into the dough.
4. Divide the dough into quarters and shape each piece into a disk.
5. Working with one disk at a time, place the dough between pieces of parchment paper and roll it to a thickness of ¼ inch.
6. Slide the dough, still between the paper, onto a baking sheet — you can stack the slabs — and freeze for at least 1 hour, or refrigerate for at least 3 hours.
7. Position the racks to divide the oven into thirds and preheat it to 180°C (350°F).
8. Line two baking sheets with parchment paper or silicone baking mats.
9. Working with one disk at a time, peel away the paper on both sides of the dough and return the dough to one piece of paper.
10. Use a 2-inch-diameter cookie cutter to cut out as many cookies as you can and place them on the lined baking sheets about 1½ inches apart.
11. Stamp the top of the cookie using a cookie stamp (or see some unique ideas [here](#))
12. Gather the scraps together, then combine with scraps from the other pieces of dough, re-roll and chill before cutting and baking.
13. Bake the cookies for 19 to 21 minutes, rotating the sheets front to back and top to bottom after 10 minutes, or until they are golden around the edges and on the bottom.
14. Cool on the baking sheets for 5 minutes before transferring them to racks to cool completely.
15. Repeat with the remaining dough, using cool baking sheets.
16. Fill cookies with your favorite gelato or sorbetto - I used passionfruit (lilikoi) sorbetto - to form a sandwich.
17. Turn one cookie over and place one scoop of the sorbetto onto the bottom of the cookie.
18. Place another cookie (right-side-up) on top of the ice cream and squeeze them together a bit to push the ice cream to the edges.

19. Eat immediately which I prefer, or wrap in plastic wrap and place in freezer bag to eat later.