

Lemon-Cream Sandwich Cookies  
adapted from Bon Appétit | January 2009  
From Citizen Cake in San Francisco, CA  
Yield: Makes about 24 cookies

Cookies:

½ cup fresh lemon juice  
1 tablespoon finely grated lemon peel  
3 ¾ cups all purpose flour  
1 teaspoon salt  
½ teaspoon baking soda  
1 cup (2 sticks) unsalted butter, room temperature  
1 ½ cups sugar  
2 large eggs  
2 large egg yolks

Grate zest from 2 large lemons, reserve 1 ½ tablespoon zest for filling. Squeeze juice from lemons. Boil lemon juice and 1 tablespoon lemon zest in small saucepan until mixture is reduced to 2 tablespoons, about 15 minutes. Cool. Mix flour, salt and baking soda into medium bowl.

Using electric mixer, beat butter in large bowl until fluffy. Add sugar; beat until blended and fluffy. Beat in eggs, 1 at a time, then beat in yolks. Beat in lemon juice mixture. Add dry ingredients and stir to blend well. Cover dough and chill until firm, at least 4 hours and up to 1 day. While dough is chilling, make filling.

Filling:

1 ½ tablespoons finely grated lemon peel  
1/8 teaspoon salt  
½ cup (1 stick) unsalted butter, at room temperature  
1 ½ cups (packed) powdered sugar (note original recipe calls for 2 cups. That was too sweet.)

For filling:

Using electric mixer, beat butter, lemon zest and salt until fluffy. Add sugar in 4 batches, beating after each addition until fluffy. Refrigerate until needed to fill cookies.

Once dough is chilled, preheat oven to 350°F. Use non-stick baking sheets or line with silpat or parchment paper. Roll out ¼ of dough on lightly floured surface to scant 3/8-inch thickness (or thinner because this will make thick cookies). Using 2-inch round cutter (or smaller because they get bigger as they bake), cut out cookies. Transfer cookies to baking sheets. Bake cookies, 1 sheet at a time, until golden at edges, about 12 minutes. (After 5 minutes rotate cookie sheet so they brown evenly. After 10 minutes watch the oven closely because cookies can over-brown very suddenly.) Let cookies cool on baking sheets 5 minutes before transferring to wire racks and cool completely.

Match pairs of cookies by size and color. Spread 2 teaspoons filling on flat side of 1 cookie. Top with another cookie, flat side down. Repeat to make more sandwich cookies. DO AHEAD: Can be made 2 days ahead. Store airtight in refrigerator.