Cream Wafers

Ingredients

Dough

- 1 cup butter, softened
- 1/3 cup heavy cream
- 2 cups flour

Coating

- Granulated sugar (generous amount for rolling)

Instructions

1. Combine butter, cream, and flour; mix well until a smooth dough forms.
2. Chill dough until firm - at least 1 hour or overnight.
3. Preheat oven to 375°F.
4. Work with one third of the dough at a time; keep remaining dough refrigerated until ready to roll.
5. On a floured cloth-covered board, roll dough out to 1/8 inch thickness.
6. Cut into rounds with a 1 1/2 inch cookie cutter.
7. Transfer rounds to a sheet of wax paper heavily covered with granulated sugar.
8. Turn each round to coat both sides generously with sugar.
9. Place sugared rounds on ungreased baking sheets.
10. Prick each round 3 to 4 times with a fork.
11. Bake at 375°F for 7 to 9 minutes until just set and very lightly golden at edges.
12. Cool on pan briefly before transferring to a wire rack.

Cream Wafers

1 cup soft butter 2 cups flour
1/3 cup thick Cream

Mix well butter, Cream, flour Chill. Heat oven 375° Roll out 1/8" thick on floured cloth covered board. Cut with 1 1/2" Cookie cutter. Roll only 1/3 of dough at a time. Keep rest refrigerated until ready to roll Transfer rounds to piece of waxed paper that is heavily Covered with granulated sugar. Turn

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Each round with spatula so that both sides are covered with sugar. Prick with fork about 4 times. Bake 7 to 9 minutes cool & put 2 cookies together with filling. Makes about 5 dozen cookies -

Filling

Blend 1/4 cup soft butter 3/4 cup sifted Confectioners sugar 1 egg yoke 1 tsp Vanilla

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