



THE J.M. SMUCKER Co

Giant Unicorn Sandwich Cookie

Prep Time Cook Time Serves Difficulty

20 mins 30 mins 16 N/A

Ingredients

- **Cookie Dough:**
- 1 cup (250 mL) butter, softened
- 1 1/4 cups (300 mL) sugar
- 3 eggs
- 2 tsp (10 mL) vanilla extract
- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/4 cup (50 mL) sprinkles
- **Topping:**
- 1 cup (250 mL) sprinkles
- **Filling:**
- 4 cups (1 L) icing sugar
- 1/2 cup (125 mL) butter, softened
- 1/4 cup (50 mL) milk
- 1 tsp (5 mL) vanilla extract
- pastel food colouring if desired

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line two 11" (28 cm) tart pans with removable bottoms.

Step 2:

Cream butter and sugar in a large bowl until light and fluffy. Beat in eggs and vanilla.

Step 3:

Combine flour, baking powder and salt in a separate large bowl. Gradually beat flour mixture into butter mixture. Add 1/4 cup (50 mL) sprinkles and beat until combined.

Step 4:

Divide dough in half and press into prepared tart pans. Divide sprinkles and press firmly on top of each cookie.

Step 5:

Bake in preheated oven 25 to 30 minutes or until golden. Cool on wire cooling rack.

Step 6:

Filling: beat filling ingredients for 5 minutes until very smooth. If using food colouring add a little bit at the end and beat until colour is incorporated.

Step 7:

Assembly: place cold cookie, sprinkle side down, spread filling evenly over top. Place the other cold cookie, sprinkle side up.

Images

