THE J.M. SMUCKER Co

Spiced Stars

Prep Time	Cook Time	Serves	Difficulty
1 hr	10 mins	45	N/A

Ingredients

- **Cookies:**
- 1/2 cup (125 mL) All Vegetable Shortening
- 1 1/2 cups (375 mL) granulated sugar
- 1/4 cup (50 mL) molasses
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 1/4 cups (550 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) baking soda
- 2 tsp (10 mL) cinnamon
- 2 tsp (10 mL) ginger
- 1/2 tsp (2 mL) nutmeg
- 1/2 tsp (2 mL) salt
- **Filling:**
- 4 oz (125 g) low fat cream cheese
- 1/4 cup (50 mL) granulated sugar
- 1 tsp (5 mL) vanilla extract
- 1/2 cup (125 mL) low fat whipped topping

Directions

Step 1:

Cookies: Preheat oven to 350ºF (180ºC). Grease or line baking sheets with parchment paper.

Step 2:

Beat shortening and granular in large bowl until combined. Add molasses, eggs and vanilla. Beat until mixture is light and creamy. Mix in remaining dry ingredients until blended.

Step 3:

Divide dough into 4 pieces. On a lightly floured surface roll each piece to 1/8” (3 mm) thickness. Using a 2” (5 cm) star cookie cutter, cut into shapes and place on prepared baking sheets. Gather up scraps and repeat with remaining dough.

Step 4:

Bake in preheated oven for 8 to 10 minutes. Let sit on baking sheet 1 to 2 minutes. Cool on wire racks.

Step 5:

Filling: Beat cream cheese, granular and vanilla in a medium bowl. Add whipped topping and beat just until smooth.

Step 6:

Place a scant 1/2 teaspoon (2 mL) filling on the underside of a cookie. Top with a second cookie, underside down, lining up any points or edges on the two cookies. Repeat until all cookies are sandwiched.

Images

