



THE J.M. SMUCKER Co

# Sour Cream Dainty Sandwich Cookies with Brown Sugar Frosting

**Prep Time Cook Time Serves Difficulty**

30 mins 12 mins 120 N/A

## Ingredients

- **Cookie:**
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1/4 tsp (1 mL) salt
- 1 tsp (5 mL) cinnamon
- 1/2 cup (125 mL) sour cream
- 2 3/4 cups (675 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking soda
- **Brown Sugar Frosting:**
- 1 cup (250 mL) packed brown sugar
- 1/4 cup (50 mL) milk
- 3 tbsp (45 mL) butter
- 1 1/2 cups (325 mL) icing sugar
- 1 tbsp (15 mL) table cream
- 1 tsp (5 mL) vanilla extract
- melted chocolate, for garnish

## Directions

### Step 1:

Cookie: Beat butter and sugar in large bowl of electric mixer, on medium speed, until fluffy. Add egg, vanilla, salt and cinnamon and beat well. Add remaining ingredients and mix until flour is incorporated.

### Step 2:

Divide dough into quarters, wrap in plastic wrap and let chill in refrigerator at least 2 hours.

### Step 3:

Preheat oven to 350°F (180°C). Line two cookie sheets with parchment paper.

### Step 4:

Roll dough 1/8" (2 mm) thick on well floured surface. Cut with floured 2" (5 cm) cookie cutter. Place on prepared baking sheet.

### Step 5:

Bake in preheated oven for 10 to 12 minutes, until set and lightly browned around edges. Let cool 5 minutes on baking sheet then remove to a cooling rack and cool to room temperature. Repeat with remaining dough. Scraps can be re-rolled.

### Step 6:

Brown Sugar Frosting: Combine brown sugar, milk and butter in medium sized saucepan. Cook over low heat for 3 minutes, stirring constantly. Remove from heat and cool to lukewarm. Add icing sugar, cream and vanilla and beat with wooden

spoon until spreading consistency.

**Step 7:**

Assembly: Spread half the cooled cookies with icing and top with second cookie. Garnish with melted chocolate if desired.

**Images**

