

Cream-Filled Heaven Cookies

Ingredients:

- 2 cups flour
- 1/3 cup heavy whipping cream
- 1 1/2 cups butter, room temperature, divided
- 1/2 cup sugar
- 1 1/2 cups powdered sugar
- 2 teaspoons almond extract



Directions

1. Combine flour, whipping cream, and 1 cup butter in a large bowl. Divide dough into 3 equal pieces. Place each dough piece in the center of a large piece of wax paper.
2. Wrap wax paper around each dough piece. Roll each piece of dough into 1-inch tubes. Chill 2 hours.
3. Preheat oven to 375°F. Place sugar in a shallow bowl.
4. Unwrap rolls and slice into 1/4-inch-thick cookies. One at a time, place each cookie into the bowl of sugar, pressing each side into the sugar. Place cookies onto baking sheets. Using a fork, prick cookies 4 times, pushing all the way through.
5. Bake 7–10 minutes. Allow to cool completely.
6. Combine powdered sugar, 1/2 cup butter, and almond extract. Spread frosting on one cookie and then top with a second cookie so that they stick together.

Makes 25–30 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.