



GINGERBREAD AND LEMON SANDWICH COOKIES

INGREDIENTS

- 2 cups and 2 Tbsp. all-purpose flour
- 2 tsp. baking soda
- 2 tsp. ground cinnamon
- 2 tsp. ground ginger
- 1 tsp. ground allspice
- 1 tsp. ground cloves
- 1/2 tsp. fine salt
- 18 Tbsp. (2 1/4 sticks) butter , divided, at room temperature
- 1 cup granulated sugar, divided
- 1 egg
- 1 Tbsp. vanilla extract
- 1/4 cup unsulphured molasses
- 2 cups confectioners' sugar, sifted
- 2 Tbsp. lemon juice
- 2 tsp. zest from 1 lemon
- 6 to 8 drops yellow food coloring

ACTIVE TIME: 1HR
COOK TIME: 10MINS
TOTAL TIME: 3HR

DIRECTIONS

In a large bowl, whisk together flour, baking soda, cinnamon, ginger, allspice, cloves, and salt; set aside. In a second large bowl, beat 12 tablespoons butter and 3/4 cup granulated sugar with an electric mixer on low speed until pale and fluffy, 1 to 2 minutes. Add egg, vanilla, and molasses, beating well after each addition. Add flour mixture and beat until smooth.

Divide dough between 2 large sheets of parchment paper and roll up snugly, twisting the ends like a candy wrapper, to make two 8-inch logs. Refrigerate until firm, about 2 hours.

Preheat oven to 350°. Line 2 large baking sheets with parchment paper; set aside. Place remaining 1/4 cup granulated sugar in a shallow dish. Cut dough logs into 1/4-inch-thick slices. Dip the top of each in sugar and transfer to prepared baking sheets, spacing about 1 inch apart. Bake until just firm around the edges, about 10 minutes. Let cool completely on a rack.

In a large bowl, beat remaining 6 tablespoons butter, confectioners' sugar, lemon juice and zest, and food coloring (if using) with an electric mixer until fluffy, about 2 minutes. To assemble sandwiches, spread frosting onto half the cookies, then top with remaining cookies.