

Our State eats

Published in the December 2021 issue of Our State

Cream Wafers

Yield: About 5 dozen double cookies.

Cookies

- 1 cup butter, softened
- $\frac{1}{3}$ cup cream, light cream, or evaporated milk
- 2 cups sifted all-purpose flour

Filling

- $\frac{1}{4}$ cup soft butter
- $\frac{3}{4}$ cup sifted powdered sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- Red and green food coloring

For the cookies: Mix well butter, cream, and flour. Chill. Heat oven to 375°. Roll out dough $\frac{1}{8}$ -inch thick on floured board. Cut with $\frac{1}{2}$ -inch cutter. Roll out only $\frac{1}{3}$ of dough at a time; keep the rest refrigerated. Transfer rounds to waxed paper heavily covered with granulated sugar. Turn each round so that both sides are coated. Prick with fork about 4 times. Bake 7 to 9 minutes. Let cool.

For the filling: Blend all ingredients together. Use a drop or two of food coloring to tint pink and green. Sandwich between two cooled cookies.



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