Caramel Sandwich Cookies

Filled with a scrumptious caramel-almond filling, these irresistible Linzerstyle cookies taste as good as they look.



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Ingredients

Enjoy our delicious Caramel Sandwich Cookies!

Sandwich Cookie Cut-Outs:

- 250 g plain flour
- ¼ tsp salt
- ¼ tsp ground cinnamon
- 170 g unsalted butter, softened
- 100 g sugar
- 1 egg yolk
- 1 tsp vanilla extract

Caramel Almond Filling:

- 20 Werther's Original Chewy Caramels, unwrapped
- 60 ml heavy or whipping (35 %) cream
- 60 g smooth almond butter
- Confectioners' (icing) sugar, for dusting

Directions

1. Sandwich Cookie Cut-Outs: In medium bowl, whisk together flour, salt and cinnamon.
2. In large bowl, using electric mixer, beat butter and sugar until light and fluffy, scraping bowl as needed. Add egg yolk and vanilla, and beat until combined. Add flour mixture; beat on low speed until incorporated (do not overbeat).
3. Divide dough into 2 portions. Shape each portion into a disk and wrap in plastic wrap. Refrigerate for 1 hour or until firm.
4. Let dough soften for 8 to 10 minutes at room temperature just before rolling.
5. Roll out each portion of dough on lightly floured work surface to 0,5 cm thickness. Using 4 cm round cookie cutter, cut out 24 cookies from each portion of dough, rerolling scraps as needed, to make 48 cookies. Transfer cookies to parchment paper–lined baking sheets, spacing at least 2½ cm apart.
6. Using a 1 cm holiday-shaped cookie cutter, cut shapes out of the centre of 24 or half the cookies. (Transfer mini cookie cut-outs to a separate baking sheet.) Freeze cookies for 10 minutes.
7. Preheat oven to 175 °C.
8. In batches, bake cookies for 8 to 10 minutes, and mini cutout cookies for 7 to 9 minutes, or until tops are set and edges are lightly golden. Let cool completely on baking sheet on wire rack.

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Makes: 24 sandwich cookies

Ready in: 160 min

Prep Time: 40 min

Cook Time: 30 min

Chill Time: 90 min

Directions

9. Salted Caramel Almond Filling: In small saucepan set over medium-low heat, stir together caramels and cream. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth; let cool slightly. Stir in almond butter until smooth.

10. Dust confectioners' sugar over the tops of each cookie with a window. Spread 1 tablespoon caramel almond butter on flat side of each of the remaining cookies. Cap each with a sugar-dusted cookie. Serve with remaining mini cut-out cookies.

Tips:

- Store cookies in an airtight container at room temperature for up to 3 to 5 days.
- Substitute almond butter with peanut butter or hazelnut butter, if desired.