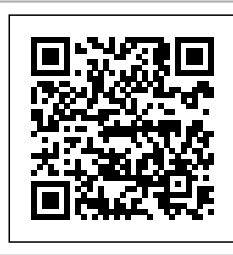


Cream Filled Ginger Cookies



Scan Code To Watch Video!



Recipe by: Laura Vitale

Serves 10-12 (depending on how many cookies you get)

Prep Time: 10 minutes
Cook Time: 10 minutes

Ingredients

- ½ cup of Shortening
- ¼ cup of Unsalted Butter, softened at room Temperature
- ¾ cup of Brown Sugar
- ¼ cup of Granulated Sugar
- ¼ cup of Molasses
- 3 tsp of Ground Ginger
- 2 tsp of Baking Soda
- 1 Egg
- 1 tsp of Vanilla Extract
- 2 ¼ cups of All Purpose Flour
- 1 tsp of Cinnamon
- ½ tsp of Salt
- Additional Sugar, to roll them in
-

For the Filling:

- 3 oz of Cream Cheese, softened at room temperature
- ¼ cup of Unsalted Butter, softened at room temperature
- 2 cups of Confectioner Sugar
- 1 tsp of Vanilla Extract
- 2 tsp of Lemon Zest

1) Preheat your oven to 375 degrees, line 2 baking sheets with parchment paper and set aside.

2) In a bowl, mix together the flour, baking soda, salt, ginger and cinnamon and set aside.

3) In the bowl of a standing mixer fitted with a paddle attachment, cream together the shortening, butter, brown sugar and granulated sugar until fluffy and combined.

4) Add the egg, vanilla and molasses and mix it all together to combine well.

5) Add the dry ingredients and mix to incorporate.

6) Using a small ice cream scoop, form little balls and roll them in some sugar, place them a couple inches apart on your baking sheet and using a fork, form a criss cross pattern on the cookies.

6) Bake them for 9 to 10 minutes and cool them completely on a wire rack.

8) To make the filling, in a bowl, add the cream cheese, vanilla, butter and lemon zest and cream it together with a hand held electric whisk. Add the sugar and cream it together until you end up with a creamy mixture.

9) Smear the flat side of every cookie with some of the filling and top it with another cookie, repeat until you are all done.

Store in the fridge.

