

holiday sugar cookie sandwiches

Two soft sugar cookies are sandwiched together with creamy frosting and finished with colorful Christmas sprinkles. They're simple, festive and especially pretty tucked into a holiday cookie box.

ingredients

Cookies

- 1 box vanilla cake mix -13.25 ounces
- ½ cup all purpose flour
- ⅓ cup butter -melted
- 2 large eggs
- ½ cup granulated sugar, {for rolling}

Topping

- 1 can vanilla frosting

yield

- 10 sandwich cookies

time

- 35 minutes

june's tip

Change up the filling! Use vanilla or cream cheese frosting, chocolate ganache, or even your favorite jam. Roll the edges in sprinkles, chopped nuts, mini chocolate chips or crushed candy to make them your own.

directions

- Preheat the oven to 350°.

Cake Mix Cookies

- In a medium bowl combine the cake mix and flour. Whisk to combine the dry ingredients.
- Add the melted butter and eggs to the dry ingredients and mix using a hand held or stand mixer until you have a thick dough.
- Use a medium cookie scoop {or about 1 ½ Tablespoons} to measure out dough and roll into a smooth ball, then roll in granulated sugar. Place 8 onto a silicone mat {or parchment} lined baking sheet. Bake for 8-10 minutes or until set. Remove from the oven and allow the cookies to cool completely on the baking sheet. Continue until all of the dough is baked.

Assembly

- Add a tablespoon of frosting to the bottom of half of the cookies. Make sure the frosting is covering the bottom of the cookie but there is a bit of lip around the edge. Then take the other half of the cookies and place the bottom of the cookie on the frosting, press slightly and serve.

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