

## **Citrus and Brown Butter Shortbread Sandwich Cookies**

This recipe is mildly adapted from Mindy Segal's book "Cookie Love". I turned these cookies into a sandwich with strawberry jam and a tart strawberry-citrus glaze **OR** dusting of strawberry powder.

Makes 14 two-inch sandwich cookies.

### **Cookies:**

7½ ounces unsalted butter, room temperature, divided into 4 ounces and 3½ ounces

1 orange

1 lime

1 lemon

¾ cup icing sugar, sifted

1 large egg yolk, room temperature

1 teaspoon vanilla bean paste or vanilla extract

1¾ cups all-purpose flour

### **Strawberry Dusting Powder**

¼ cup freeze-dried strawberries

1 cup icing sugar sifted

**OR**

### **Strawberry-Citrus Glaze:**

¼ cup freeze-dried strawberries

1 cup icing sugar, sifted

2 teaspoons corn syrup (optional – it will keep the glaze shiny when dry)

1 Tablespoons orange juice

1 Tablespoons lemon juice

1 Tablespoons lime juice

### **Filling:**

½ cup strawberry jam

1. In a saucepan melt 4 ounces butter over medium-low heat and cook until the milk solids have fallen to the bottom of the pot and turned golden brown. Once your kitchen smells like heaven or toasted nuts, you will know it is done. It takes about 7 minutes, but don't walk away. It can go from golden brown to black in a second! Pour brown butter into a small heatproof bowl and stick it in the freezer until it becomes solid, like shortening at room temperature. It will take about 20 minutes.
2. Zest the orange, lemon and lime. You will need about 1½ teaspoons of zest from each fruit.
3. In the bowl of a stand mixer, fitted with the paddle attachment, mix the chilled brown butter and the remaining 3½ ounces of butter on medium speed for 10 seconds. Add icing sugar and mix on low speed to incorporate. Increase speed to medium and cream butter and sugar until it is light and fluffy. This will take about 4 minutes. Scrape down the sides and bottom of the mixing bowl.
4. Add citrus zest and mix for another 30 seconds, until incorporated.

5. Add egg yolk and vanilla and mix for 10 seconds. Scrape down sides and bottom of bowl again to make sure everything is well mixed.
6. Whisk together flour and salts. Add flour mixture, all at once, and mix on low speed, just until dough starts to come together. It will look shaggy. Dump dough out onto the counter and bring together with your hands. Shape dough into a rectangle and wrap in plastic wrap and refrigerate for about 30 minutes.
7. While dough is chilling, decide if you want to top your cookies with a glaze or just a dusting of strawberry sugar.
8. **For the strawberry dusting powder:** Place freeze-dried strawberries and icing sugar in a spice/coffee grinder or a food processor and process until you have a fine powder. Set strawberry powder aside.  
**OR**  
**For the glaze:** Place freeze-dried strawberries and icing sugar in a spice/coffee grinder or a food processor and process until you have a fine powder. Place the powder in a medium sized mixing bowl. Add corn syrup, if using, and citrus juices. Mix until smooth. Cover bowl with plastic wrap so glaze does not dry out. Set aside.
9. Remove dough from fridge and place between 2 sheets of parchment paper. Roll out dough, to a ¼ inch thickness, into a rectangle measuring about 16 x 13 inches. Place rolled dough, still between two sheets of parchment, on a baking sheet and freeze for 20 minutes.
10. Preheat oven to 350°F. Line two baking sheets with parchment paper. Using a two-inch cookie cutter, (round, square or heart-shaped) cut out 14 cookies. Transfer rounds to a parchment-lined baking sheet. Place the cut cookies in the freezer for 15 minutes.
11. While the first half of cookies is chilling, gather the scrap dough, roll, and repeat, cutting 14 rounds from the remaining dough. Once you've transferred these cookies to a baking sheet, use your smallest cookie cutter or the end of a round piping tip to make a peekaboo cut-out in the center of each. Place cookies in the freezer for 15 minutes to chill.
12. Bake the cookies, one sheet at a time for 10 minutes. Rotate the pan and bake for an additional 3-5 minutes, until cookies feel firm and hold their shape when touched. Set cookie sheet on a rack and allow cookies to completely cool.
13. **If you are making glazed cookie sandwiches:** Place the cookies with the holes in them on a wire rack set over a cookie sheet and dip the tops of the cookies into bowl of glaze, letting excess drip off. Let glaze set. Turn the remaining cookies, without the hole, flat side up and spoon 1/2 teaspoon of jam into the center, spreading it slightly. Top with the glazed cookies  
**OR**  
**If you are making powdered strawberry sugar sandwiches:** Place the cookies with the holes in them on a cookie sheet and sift confectioners' sugar over the top. Turn the remaining cookies flat side up and spoon 1/2 teaspoon of jam into the center, spreading it slightly. Top with the sugar-dusted cookies.

