

# THE P•K•P WAY

## Strawberry Lemonade Sandwich Cookies

Yields 10 sandwiches



### Ingredients

#### Strawberry Jam

- 1 cup sugar
- ½ large lemon, juiced and zested
- 1 ½ cups (15 oz. or 425g) fresh strawberries, hulled and quartered

#### Lemon Shortbread Cookies

- 6 tablespoons of salted butter, softened
- ¼ cup granulated sugar
- ¼ teaspoon pure vanilla extract
- 1 tablespoon fresh lemon juice
- Zest from 1 lemon (about 1 tablespoon)
- 1 cup (5 oz. or 142g) unbleached all-purpose flour

#### Assembly

Once the cookies and jam are cool, scoop about a teaspoon of jam onto the center of one cookie. Sandwich with another cookie and apply enough pressure to spread the jam toward the edge of the cookie.

### Directions

#### Strawberry Jam

1. Place a small dish into the freezer.
2. Combine the sugar, lemon juice and zest in a medium pot.
3. Over low heat, stir until the sugar is dissolved.
4. Add the strawberries and give it a stir to coat.
5. Continue to stir occasionally over low heat for about 45 minutes to 1 hour until the strawberries look like strawberry topping for ice cream sundaes.
6. Test the doneness of the jam by placing a small amount on the frozen dish. After a few seconds, see if the jam has gelled by holding the dish vertically and run your finger down the middle. If the jam doesn't run into the gap and doesn't run off the dish, the jam is ready.
7. Pour the jam into a glass container and cool in the refrigerator.

#### Lemon Shortbread Cookies

1. Preheat the oven to 350°F.
2. In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter and sugar at medium speed until creamy and pale in color.
3. Scrape down the sides of the bowl and add the vanilla extract, lemon juice and zest. Mix until combined, scraping down the sides of the bowl as needed.
4. Add the flour and continue mixing at low speed until a cohesive dough forms.
5. Transfer the dough onto plastic wrap and roll the dough out to about ¼" thick. Cover with plastic wrap and chill in the freezer for 10 minutes.
6. Cut out 2" rounds with a cookie/biscuit cutter or use the rim of a glass tumbler (that's what I used) and transfer them to a cookie sheet lined with either a Silpat or parchment paper, 1" apart.
7. Bake for 7-8 minutes until the edges are golden brown. Let sit on cookie sheet for 10 minutes, then transfer to a cooling rack and cool completely.