



Lindsey's Signature Lemon Ginger Sandwich Cookies

Preheat oven to 350 degrees F. (177 °C), place rack in middle position.

Prep time 30 minutes. Cook time 10 minutes.

Makes 20 1 ½ inch cookies



For the dough:

¾ cup (155 grams) sugar

½ cup (120 grams or 1 stick) cold unsalted butter, grated

1 tablespoon (25 grams) of molasses

½ teaspoon (2.5 grams) baking soda

2 teaspoons (4 grams) fresh ginger, grated (1½ teaspoons if using ground ginger)

1/2 teaspoon (3 grams) ground cinnamon

1/4 teaspoon (0.5 grams) ground nutmeg

1/8 teaspoon (pinch) kosher salt

1 tablespoon (6 grams) of lemon zest (from fresh lemon)

1 1/3 cups (170 grams) all-purpose flour

2 tablespoons (30 grams) heavy cream

For the filling:

1 ¼ cup (167 grams) powdered sugar

1/3 cup (56 grams) butter, softened

1 tablespoon (15 grams) fresh lemon juice

1 teaspoon (4 grams) of pure lemon extract

¼ teaspoon (pinch) kosher salt

In the bowl of a stand mixer, combine sugar, butter, molasses, baking soda, ginger, cinnamon, nutmeg, salt, and lemon zest. Mix on low speed until for 1 minute, then increase the speed to medium and beat for 5 minutes, until butter mixture is soft and light. Reduce speed to low and add flour and cream. Mix until a nice dough forms.

Line baking sheets with parchment. Using a teaspoon, scoop rounded portions, dividing dough into roughly 40 equal portions. Cut each portion in half and roll between your hands until smooth. The dough balls will look tiny, but they will spread as they bake. Arrange on the baking sheet leaving 1 1/2 inch between each. Bake until cookies are golden brown and firm around the edges, about 10 minutes. Cool to room temperature.

In the bowl of a stand mixer, combine powdered sugar, butter, lemon juice, lemon extract and salt. Beat until soft and fluffy, about 5 minutes. Transfer filling to a pastry bag fitted with a ½ inch pastry tip. (If you don't have a pastry bag you can use a gallon-sized zip lock bag and cut one of the bottom corners off enough to make a ½ inch hole.)

Since the cookies will be slightly different sizes, match them up in pairs as best as you can. Flip one of the cookies over, pipe a heaping teaspoon of filling in the center, and sandwich with the matching cookie. Cookies can be stored in an airtight container in the refrigerator for up to a month.