



Golden Butter Sandwich Swirl Cookies

Recipe's inspiration from Chef Erin Kanagy-Loux

Butter Swirl Cookies:

1 cup unsalted butter, room temperature
1/4 cup granulated sugar
1/2 teaspoon (each) orange zest; lemon zest
1-1/4 teaspoon vanilla extract
1 teaspoon almond extract
2/3 cup confectioners' sugar
1-3/4 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon fine sea salt
White sanding sugar; crushed sliced almonds as desired

Orange Lemon Filling/Frosting

1/2 cup unsalted butter, room temperature
2 cups confectioners' sugar
1 teaspoon ground turmeric
Pinch (1/8 teaspoon) fine sea salt
1 teaspoon (each) vanilla extract; almond extract
1 teaspoon (each) lemon zest; orange zest
If filling is too thick, add fresh orange juice as needed

Preheat oven to 350 degrees F. Line several cookie sheets with parchment paper.

Prepare Butter Cookies:

In a mixing bowl, cream butter, sugar, orange zest, lemon zest, vanilla extract, and almond extract until light and fluffy.

In a separate bowl, sift powdered sugar, flour, baking powder, and salt. Add to mixing bowl slowly at low speed; and then at medium speed to mix until smooth dough forms. Place dough into a piping bag with a star tip or a cookie press with a star tip. Pipe rosettes on parchment lined cookie sheets. Place in refrigerator to chill for 20 minutes to hold the swirl design of the cookies.

Sprinkle the top of cookies with sanding sugar or crushed almonds as desired. Bake cookies for about 10 minutes on parchment lined cookie sheets until cookies are lightly golden around the edges and bottom.

Cool for about 5 minutes; then remove to cooling rack to cool completely before filling.

Prepare Cookie Filling:

On medium speed, cream butter, confectioners' sugar, turmeric, sea salt, vanilla extract, almond extract, lemon zest and orange zest. Mix until frosting forms. If the mixture is too thick, stir in several teaspoons of fresh orange juice.

Form Sandwich Cookies:

Match cookies so tops and bottoms are almost same size. Pipe a rosette filling on the bottom cookie. Place the top cookie on top of the filling. Yield:12 sandwich cookies

Cook's Note: For a generous amount of filling, double the filling recipe. We used about 1 Tablespoon of filling for each cookie.

Recipe Inspired by: Chef Erin Kanagy Loux, for her original cookie recipe for Lemon Swirl Cookie *with Orange Turmeric Cream Filling* see:

<https://vnllaextractco.com/recipes/lemon-swirl-cookie-with-orange-turmeric-cream-filling/>

Alert: We noted: September 2022 The original recipe has missing ingredients.

About the Recipe: Each *Butter Sandwich Swirl Cookie* has two crisp butter cookies flavored lightly with citrus, which are generously filled with a sweet buttercream. The creamy filling is golden from the added turmeric spice and scented with lemon and orange flavors. Imagine having this two-for-one cookie with a melt-away filling and your favorite cup of coffee or tea. Sandwich cookies are a real double treat.

About the Chef:

Over the last 20 years, Chef Erin Kanagy-Loux has worked in the hospitality industry, most as the Executive Pastry Chef for Union Square Events, Mah Ze Dahr Bakery, and Reynard at the Wythe Hotel. She's a first-generation Japanese American that grew up with a heavy sprinkle of Amish and Pennsylvania Dutch Heritage. Her memories, experiences, and love of flavor have shaped the unique cultural background she draws her creative inspirations from. She is most recognized for her work in celebration and wedding cakes and has been featured in NY Magazine Weddings.

Chef Erin was also recognized as a Rising Star in 2015 and has honed her skills as a coach and instructor at the International Culinary Center, (formally FCI), California Culinary Academy and the Western Culinary Institute of Portland, Oregon. Erin competed in Valrhona Chocolate's first USA-hosted C3 Competition and received the bronze Press Prize She's referred to as "The MacGyver of Pastry" in kitchens all over the country. For More Information See:

<https://chefswithoutrestaurants.com/2021/09/07/food-podcast-with-pastry-chef-erin-kanagy-loux/>