



## Santa-Sweet Wafers

### Wafers

1 cup (2 sticks) unsalted butter,  
at room temperature, cut into tablespoons

2 cups flour

⅓ cup heavy cream

Granulated sugar, for dredging

### Creamy Butter Filling

¼ cup (½ stick) unsalted butter, at room temperature

¾ cup sifted confectioners' sugar

1 tsp. vanilla extract

About 1 Tbsp. milk (optional)



1. Make the wafers: In a large bowl, with a pastry blender, cut the butter into the flour. Stir in the cream to form a soft dough. Wrap the dough in waxed paper and refrigerate for 1 hour.
2. Preheat the oven to 375°F. Divide the dough into thirds. On a lightly floured surface, roll out one third at a time to a ⅛-inch thickness. Cut into 1½-inch rounds. Gather the scraps, reroll, and cut out more.
3. Place a generous layer of granulated sugar on a sheet of waxed paper. Dredge the cookies, turning to coat both sides. Place on an ungreased baking sheet, prick with a fork and bake for 7 to 9 minutes. The cookies will puff up but should not brown on top. Transfer to wire racks to cool.
4. Make the filling: In a small bowl, stir together the butter, confectioners' sugar and vanilla. If desired, add up to 1 tablespoon milk to make a spreadable filling.
5. Spread about 1 teaspoon of filling on the bottom of 1 cookie and top with another cookie, bottom side in.

Makes 3 dozen sandwich cookies

## Tasty twists

### ESPRESSO WAFERS

For the filling: Increase the butter to ½ cup and add 1 teaspoon instant espresso powder.

### HAZELNUT WAFERS

For the filling: In a double boiler or microwave, melt 2 ounces semisweet chocolate chips. Let cool slightly. Beat together with the butter and confectioners' sugar. Stir in 1 tablespoon hazelnut liqueur. Omit the vanilla and milk.

