THE J.M. SMUCKER Co

Melting Moment Cookies

Seize the moment—the melting moment that is! You won't be able to keep your hands out of the cookie jar with these melt-in-your-mouth treats.

Prep Time	Cook Time	Serves	Difficulty
50 mins	15 mins	54	N/A

Ingredients

- **Filling:**
- 1/2 cup (125 mL) butter, unsalted
- 1 1/2 cups (375 mL) icing sugar
- 1 tsp (5 mL) pure vanilla extract
- 1/4 cup (50 mL) whipped cream or 2-3 tbsp (30-45 mL) milk
- **Cookies:**
- 1 1/3 cups (325 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/2 cup (125 mL) corn starch
- 1/2 tsp (2 mL) baking powder
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) icing sugar
- 1 tsp (5 mL) pure vanilla extract
- icing sugar to powder

Directions

Step 1:

Filling: In a medium saucepan heat butter over medium heat until melted. Continue cooking, stirring constantly, just until the butter begins to turn a golden brown, about 5 minutes. Immediately remove from heat.

Step 2:

In a small bowl, strain butter through a coffee filter or paper towel. Cool for 30 minutes. When butter is cold but still liquid, beat with icing sugar and vanilla. Add milk, 1 tbsp (15 mL) at a time, and beat until smooth.

Step 3:

Preheat oven to 300ºF (149ºC). Line baking sheets with parchment paper.

Step 4:

Cookies: In a medium bowl, sift flour, cornstarch, baking powder and salt. Reserve.

Step 5:

In a large bowl, beat butter, icing sugar and vanilla until smooth and lighter in colour. Mix in dry ingredients just until incorporated and a smooth dough forms.

Step 6:

Roll dough into balls with your hands using a scant 1 tsp (5 mL) and place 2" (5 cm) apart on prepared baking sheets. Flatten the cookies into 3/4" (1.9 cm) disks.

Step 7:

Bake in preheated oven for 13–15 minutes. Cool on wire rack, 10 minutes.

Step 8:

Assembly: Spread underside of 1 cookie with filling. Sandwich with another cookie, flat side down. Repeat with remaining cookies and filling. Dust with icing sugar, if desired.

Make it the perfect moment by pairing these cookies with the bold yet smooth flavour of **Folgers**® Black Silk Coffee.

Images

