QUEEN
-EST 1897-

PREP: 10 min
COOK: 20 min
SERVES: 40

Chewy Sandwich Cookies

Bright and chewy with a creamy strawberry filling, these rainbow sandwich cookies are a wonderful addition to the afternoon tea table!

Ingredients

Cookies

1 ½ cups (330g) sugar
225g butter, softened
2 tsp Queen Vanilla Bean Paste
2 ¾ cups (410g) flour
1 tsp baking soda
½ tsp baking powder
Pinch salt
1 egg
Queen Food Colour – Green, Red, Yellow

Icing

250g butter, softened

Method - Cookies

STEP 1

Preheat oven to 180°C (fan forced) and line two baking trays with non-stick baking paper.

STEP 2

In the bowl of a stand mixer fitted with a paddle attachment, beat butter, sugar and Vanilla Bean Paste until smooth and creamy. Add egg and beat until incorporated.

STEP 3

Sift flour, baking soda, baking powder and salt together, then add to butter mixture and mix until combined.

STEP 4

Separate dough mixture evenly into three bowls and add food colour gel using a toothpick until desired shades are achieved.

STEP 5

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Ingredients

2 tsp Queen Strawb'ry & Cream Flavour for Icing

2 cups (300g) icing sugar, sifted

Method - Cookies

Spoon teaspoons of dough into balls and place on trays approx. 5cm apart. Bake for 8-12 minutes then allow to cool slightly on baking tray before transferring to a wire rack to cool completely.

Method - Icing

STEP 1

To prepare icing, cream butter until pale and fluffy, approximately 5-6 minutes. Add Strawb'ry & Cream Flavour for Icing and icing sugar and gently mix to combine, then increase speed and mix until well combined. Spoon or pipe icing onto half of biscuits and top with remaining cookies. Store in an airtight container for up to 5 days.

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