



Name

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Recipe Title

Boston Creme Cookie Sandwiches

Recipe Ingredients

Cookies:

9 tablespoons softened butter
1 cup sugar
2 egg yolks
1 whole egg
2 teaspoons vanilla
1 cup & 2 tablespoons cake flour
1 cup all-purpose flour
3/4 teaspoons baking soda
1/2 teaspoon salt
1/2 cup plus 2 tablespoons buttermilk

Custard Filing:

Vanilla pudding box mix
milk for the recipe on box

Glaze for Top:

2 ounces unsweetened chocolate
4 teaspoons butter
1/2 cup whipping cream
1 cup powdered sugar

Recipe Instructions

1. Prepare the pudding per instructions on the box first things first. Then place it in the fridge to cool while you make the rest of the ingredients.
2. For the cookies, In a large bowl, cream butter and sugar until light and fluffy. Beat in the egg yolks, egg, and vanilla. Combine the cake flour, all-purpose flour, baking soda and salt; gradually add to creamed mixture alternately with buttermilk and mix well.
3. Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 350° for 5-7 minutes or until firm to the touch. Remove to wire racks to cool completely.
4. Spread custard over the bottoms of half of the cookies; top with remaining cookies. (To make cookie sandwiches)
5. For glaze, place chocolate and butter in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate and butter; whisk until smooth. Stir in confectioners' sugar. Spread over cookies; let dry completely.
6. Store in the refrigerator.