


Orange Sandwich Cookies

 PREPARATION TIME
15 minutes

 COOKING TIME
none

 PERFECT PARTNER
hot coffee



This recipe calls for only 2 tablespoons of orange marmalade, but buy an economy-size jar anyway. The leftover marmalade will make a delicious glaze for baked ham or roast chicken.

SHOPPING LIST

- gingersnap cookies
- orange marmalade
- confectioners' sugar

ON HAND

- butter • vanilla extract

INGREDIENTS

- 3 tablespoons butter
- 1 1/2 cups confectioners' sugar
- 2 tablespoons orange marmalade
- 1/2 teaspoon vanilla extract
- 48 thin gingersnap cookies

MAKES **24** COOKIES

COOKIN'
Express

- If you run short of confectioners' sugar, use granulated sugar instead. Just place in a blender container and process until it turns into powder.

Make Ahead

You can prepare the orange creme filling up to 8 hours ahead. Refrigerate; bring to room temperature before spreading on cookies.

♦ VARIATION

For a more pronounced orange flavor, use orange extract in place of the vanilla extract.

- 1** Beat butter in a small bowl with an electric mixer set at high speed until fluffy, about 1 minute.



- 2** Add confectioners' sugar; beat until mixture is crumbly.

- 3** Add orange marmalade and vanilla to bowl; beat until smooth.



- 4** Spread 1 heaping teaspoon of orange filling over 1 gingersnap. Top with another gingersnap. Repeat with remaining gingersnaps until all sandwich cookies are assembled.