

GINGERSNAP COOKIE SANDWICHES

INGREDIENTS:

FOR COOKIES

- 1 ½ sticks unsalted butter, room temperature
- 1 cup granulated sugar
- ¼ cup packed dark brown sugar
- 4 tablespoons milk, room temperature (may substitute non-dairy milk)
- 1 ½ teaspoons Ginger Super-Strength Flavor
(use ½ teaspoon more if you want more spice)
- 2 cups all-purpose flour
- 1 teaspoon kosher salt
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ½ teaspoon ground cloves (optional)
- ½ cup granulated sugar for rolling



FOR MARSHMALLOW FILLING

- ½ cup unsalted butter, softened
- 7 ounces marshmallow crème or fluff
- 1 ¾ cups powdered sugar, sifted
- ½ teaspoon LorAnn Pure Vanilla Extract,
or may substitute ¼ teaspoon Ginger Super-Strength Flavor for even more ginger spice.

DIRECTIONS:

1. Preheat the oven to 350°F (170°C). Line two baking sheets with parchment paper or silicone baking mats and set aside.
2. In a medium-sized bowl, combine the flour, baking soda, salt, and cinnamon. Whisk together and set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter, granulated sugar and brown sugar for about 5 minutes until very light and fluffy, stopping to scrape the sides and bottom of the bowl at least once. Add the milk and ginger flavoring and continue beating until smooth, scraping the bowl as needed to ensure everything is thoroughly combined. Reduce mixer speed to low and stir in the dry ingredients. Stop the mixer and scrape down the bowl and beater. Beat in the remaining dry ingredients. Scrape down the sides and bottom of the bowl then stir again for a few seconds to combine. Do not overmix.
4. Use a small ice cream scoop to scoop out 1 ½ tablespoon-sized pieces of dough. Roll the dough between

your palms to form a smooth ball then roll in the ½ cup granulated sugar to cover all sides. Place the dough on the prepared baking trays leaving about 2 inches between

5. Bake the cookies for about 12 minutes, rotating halfway through. As soon as you remove the cookies, use the flat bottom of a measuring cup or a glass and press down gently. Allow to cool on the trays for 10 minutes. They'll crisp as they cool. Bake any remaining cookie dough.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and marshmallow crème at medium speed until well combined. Scrape the bottom and sides of the bowl. Add powdered sugar and vanilla extract. Beat at low speed for 30 seconds; gradually increase mixer speed to medium, beating until well combined and fluffy, 1 to 2 minutes. Store in an airtight container until ready to use. (If storing for longer than a few hours, refrigerate in an airtight container, and bring to room temperature before using)
7. To fill cookies, flip half the cooled cookies over so the flat side is facing up. Place marshmallow filling in a piping bag or a plastic bag with a ½-inch cut off one corner. Pipe filling onto the flat side of the cookie then top with another cookie. Press down gently.

*Makes 12 cookie sandwiches. Store cooled cookies in an airtight container at room temperature for up to 5 days.