

Lemon and Cream Cheese Whipped Cream Sugar Cookies

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Original recipe and notes at www.devamadeo.com



Details:

Yield: about 20 cookies for 10 sandwiches

Total time: 1.5 hours, divided

Prep time: 20 minutes for the lemon curd, 10 minutes for the cream cheese whipped cream, 5 minutes for the cookie dough

Baking time: 10 minutes

Equipment: stand mixer or electric hand mixer, baking sheet, parchment paper, rolling pin

My Prep:

Ingredients:

Lemon Curd:

- Whole organic eggs – 2
- Egg yolks – 2
- Natural granulated sugar – $\frac{3}{4}$ cup, 157 g
- Freshly squeezed lemon juice – $\frac{1}{2}$ cup, 4 oz
- Butter, cubed – 8 TBSP, 1 stick, 113.5 g

Cream cheese whipped cream

- Full fat cream cheese (from a block, not the whipped kind), softened - 6 TBSP, 6 oz.
- Confectioner's sugar - $\frac{3}{4}$ cup, sifted

Steps:

To make the lemon curd:

Fill $\frac{1}{3}$ of a large skillet with water and heat over medium or medium low heat, just until barely simmering.

In a large glass or heatproof bowl whisk vigorously the 2 eggs, 2 egg yolks and the $\frac{3}{4}$ cup of sugar until you have a smooth and pretty foamy mixture, about 1 minute. Add the $\frac{1}{2}$ cup of lemon juice and mix once more until foamy and homogeneous.

Place the bowl in the skillet and using a wooden spoon stir slowly but almost constantly until the mixture thickens, about 10 minutes. You'll see streaks from the foamy layer on top will start to

- Vanilla extract - 1 Tsp
- Heavy cream, very cold - 1 cup
- Butterfly sugar cookies
- Butter, softened - 8 TBSP, 100 grams
- Confectioner's sugar - $\frac{1}{2}$ cup, 60 grams
- Vanilla extract - 1 Tsp, 5 mL
- Almond extract - $\frac{1}{2}$ Tsp, 2.5 mL
- Lemon zest - about 1 TBSP, zest of a large lemon
- All-purpose flour (preferably unbleached) - $1\frac{1}{2}$ cup, 240 g
- Milk of choice - 3 TBSP, 45 mL
- Fine sea salt - $\frac{1}{4}$ Tsp

My recipe highlights:

Extra notes:

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dissolve. When they disappear almost completely, that means your curd is entering the last minutes of cooking. You are looking for a mixture that covers the back of the wooden spoon and when you run a finger through the center it will leave a clear pass.

Retire from heat and start adding the 8 tablespoons of butter, a few cubes at a time. Mix until all the butter is melted and then continue mixing for an extra minute to make the curd more airy and light. Let it cool down for 15 to 20 minutes to loosen the steam and then chill for about 30 minutes to help it set before filing the cookies. You can totally make the lemon curd in advance. It will be good in the fridge for a few months.

Store remaining lemon curd in an airtight jar in the fridge. It will be good for a few months.

To make the cream cheese whipped cream:

Place cream cheese in a bowl and using the paddle attachment or the beaters beat until very smooth. Scrape the bottom and inside walls of the bowl a few times to make sure there are no lumps of cream cheese. Add the $\frac{3}{4}$ cup of the already sifted confectioner's sugar and beat until there are no lumps. It should be very smooth. Again, scrape the bottom and wall of the bowl to make sure cream cheese is completely smooth. Add the 1 teaspoon of vanilla extract and mix until combined.

Change paddle or beaters for the whisk attachment.

With the mixer running in the lowest speed, pour the chilled cup of heavy cream in a thin but constant stream over cream cheese mixture (if using an electric hand mixer run it still and pour the cream very near to the whisk). As soon as the cream is added, increase speed to high (level #6) and whisk until frosting looks thick and still peaks form, between 1 to 3 minutes. If it isn't the

right consistency after this, whisk in 15 to 20 second intervals to check the consistency. It is better to be overly cautious than whisking too much and ending up with curdled frosting.

Place in the fridge to set for about 15 minutes (try to not open the fridge during that time). Or cover with plastic paper and store it in the fridge for a couple of days until ready to use.

To make the lemon butterfly sugar cookies:

In the bowl of a stand mixer or in a large bowl to mix with an electric hand mixer beat the 8 tablespoons of butter with the $\frac{1}{2}$ cup of sugar in medium speed (#4 on the Kitchen Aid) until smooth and creamy, about two minutes. Add the teaspoon of vanilla, the $\frac{1}{2}$ teaspoon of almond and the 1 tablespoon of lemon zest and beat for one minute.

Bring speed to the lowest and add the $1\frac{1}{2}$ cup of flour, the 3 tablespoons of milk and the $\frac{1}{4}$ teaspoon of sea salt and beat until wet combined. Transfer it to a cling plastic wrap and cover it all around. Press it down as much as you can without tearing the cling wrap. Chill for 20 minutes.

Place dough over a parchment paper or a clean and dry flat surface (if you can cover dough with another piece of parchment). Roll out dough to $\frac{1}{8}$ " thickness approximately. If using an embossed rolling pin, press it over the dough. You will need to use more pressure to make sure the design is getting indented well, but be careful not to break the dough. With a cookie cutter cut as much dough as you can. Transfer cookies to a baking sheet already lined with parchment paper or a silicon mat and place it in the freezer for 15 to 20 minutes.

Preheat oven to 350°.

Transfer baking sheet to oven. Bake for 10 to 12 minutes depending on how crisp you prefer them.

Take cookies out of the oven and let them rest in the baking sheet for 5 minutes before placing over a cooling rack. Let the cookies cool down completely before filling with the lemon curd and cream cheese whipped cream.

You may press the dough scrapings, re-roll and repeat the process if you want, or just leave dough in the fridge and it will be good for about a week. Use it with other fillings such as jam or Nutella.

Assembling the cookies:

Fill a large pastry bag or plastic bag with the cream cheese whipped cream. Pipe it around the edge of one cookie. You can cut a large hole on the tip of the bag or arrange a large decorative tip to do this.

Fill another pastry bag or plastic bag with the lemon curd. Cut a tiny hole in the tip and fill the center of the cookie with it. Place another cookie on top to make the sandwich. Enjoy every bite!

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