

CHEF ROD'S CARAMEL CREAM SANDWICH COOKIES

SERVES 24

1 cup butter
3/4 cup brown sugar, packed
1 egg yolk
2 1/4 cups flour

Browned butter frosting:
2 Tbsp butter
1/2 tsp vanilla
1 1/4 cups powdered sugar
4-5 tsp cream

Cream butter; gradually add brown sugar, creaming well. Blend in egg yolk, then add flour, stirring until mixture forms a dough. Chill if necessary for easy handling. Shape into balls the size of marbles. Place on ungreased baking sheet and flatten to 1/8 inch thickness with palm of hand. Mark design by pressing with fork tines in one direction. Bake at 325° for 8 to 10 minutes until cookies begin to brown slightly. Remove from sheets while still warm. Place flat sides of two cookies together with frosting, sandwich style.

For frosting, brown butter slightly in saucepan. Remove from heat; blend in sugar and vanilla. Gradually add cream until it is of spreading consistency.

