



## SUNFLOWER BUTTER SANDWICH COOKIES

### Ingredients (Makes 12 sandwich cookies)

- 1/2 cup (1 stick) plus 4 tablespoons unsalted butter, room temperature
- 1 cup old-fashioned oatmeal
- 1 cup plus 2 tablespoons all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/3 cup granulated sugar
- 1/2 cup packed dark-brown sugar
- 1/2 cup sunflower butter
- Turbanado sugar, for sprinkling
- Sunflower butter filling (see below)

### Preparation

1. Line a baking sheet with parchment paper; set aside. Melt 4 tablespoons butter in a medium saucepan over medium heat. Add oats and cook, stirring, until toasted, 5 to 7 minutes. Spread oat mixture onto prepared baking sheet and let cool.
2. In a medium bowl, whisk together flour, baking soda, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, cream together remaining 1/2 cup butter, granulated and brown sugars. Add sunflower butter and mix until well combined.
3. Add oat mixture and flour mixture; mix on low speed until combined. Turn dough out onto a piece of parchment paper. Cover dough with a second piece of parchment paper and roll out dough, between parchment, to 1/4 inch thick. Carefully slide rolled dough onto the back of a baking sheet and transfer to a refrigerator until chilled, about 20 minutes.
4. Meanwhile, preheat oven to 350 degrees. Line 2 baking sheets with parchment paper or a nonstick baking mat; set aside.
5. Remove top layer of parchment paper; cut out cookies using a 2-inch round cookie cutter. Place cookies 1 inch apart on prepared baking sheets; sprinkle with turbinado sugar.
6. Transfer baking sheets to oven and bake until golden, rotating baking sheets halfway through baking, about 10 minutes. Let cool completely on baking sheets.
7. When cookies have cooled completely, snip the end of the pastry bag and squeeze filling in a spiral motion on the bottom side of half of the cookies. Top with remaining cookies to form sandwiches.

## **Sunflower Butter Filling** (Makes more than enough for 12 sandwich cookies)

- 4 tablespoons unsalted butter
- 3/4 cup sunflower butter
- 1/4 cup confectioners' sugar
- 1/2 teaspoon salt

### **Preparation**

1. Mix all ingredients together in the bowl of an electric mixer fitted with the paddle attachment on medium speed until smooth. Transfer filling to a disposable pastry bag until ready to use.

***Happy Baking!***

This recipe was brought to you by **Gourmeted.com**. It was adapted from a MarthaStewart.com recipe. If you have questions regarding this recipe, contact us at [gourmeted@gmail.com](mailto:gourmeted@gmail.com).