

## Peanut Butter and Jelly Sandwich Cookies

**Yield:** 20 Sandwich Cookies



Medium

### For Peanut Butter Shortbread:

Ingredients:	Amount
Butter, softened	175 g
Granulated Sugar	65 g
All Purpose Flour	259 g
Salt	1 g
Itaberco Peanut Butter Flavor 145	85 g

### For Peanut Butter Buttercream:

Ingredients:	Amount
Egg Whites	70 g
Granulated Sugar	111 g
Water	50 g
Butter, softened	150 g
Itaberco Peanut Butter Flavor 145	45 g

### Other Ingredients:

Itaberco Strawberry Filling (FL-528)	300 g
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### To Prepare Shortbread:

- 1 Preheat oven to 325°F.
- 2 Scale all ingredients.
- 3 Paddle all ingredients together.
- 4 On floured work surface, roll out dough to 1/8-inch thickness. Cut out 2-inch rounds.
- 5 Trim can be kneaded back together and rolled out again.
- 6 To prevent spreading, freeze or refrigerate dough before baking.
- 7 Bake on parchment-lined sheet pan for 8-12 minutes rotating half-way through baking, or until cookies are golden brown.
- 8 Allow cookies to cool completely before filling.

### To Prepare Buttercream:

- 1 Scale all ingredients separately.
- 2 In a small saucepot, combine granulated sugar and water. Cook to 116°C-118°C.
- 3 While sugar is cooking-- in Kitchenaid mixer fitted with whip attachment, whip egg whites to stiff peaks.
- 4 Carefully stream cooked sugar into whipping egg whites. Whip on medium-high speed until meringue is cool.
- 5 Add softened butter a little at a time to meringue.
- 6 Scrape down sides and continue to whip until all butter is emulsified in.
- 7 Add **Itaberco Peanut Butter Flavor 145**.

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### To Assemble Sandwich Cookies:

- 1** Place peanut butter buttercream and **Itaberco Strawberry Filling FL-528** into separate piping bags.
- 2** Pipe a ring of peanut butter buttercream into a ring on half of the cookies.
- 3** Fill the hole in the middle of the buttercream with **Itaberco Strawberry Filling FL-528**.
- 4** Gently place a second cookie onto the top of each cookie with peanut butter buttercream and strawberry filling.
- 5** Refrigerate cookies until ready to serve.