

# LEMONY OATMEAL SANDWICH COOKIES

## INGREDIENTS

oatmeal cookie -

- almost all the zest from one lemon
- 1 cup packed brown sugar
- 1 stick (8T) butter, softened
- 1/4 cup buttermilk
- 1 teaspoon vanilla
- pinch of cardamom
- 1 3/4 cups old-fashioned or quick-cooking oats
- 1 cup + 6 T all-purpose flour
- 1/2 t baking soda
- heaping 1/4 t kosher salt

lemony filling -

- 3 T butter, melted + browned
- 2 1/2 -3 cups powdered sugar
- remaining lemon zest from cookies
- pinch of cardamom
- as much juice as you need from 1 lemon

## DIRECTIONS:

1. Preheat the oven to 375°F. In a large bowl, rub the lemon zest into the brown sugar. Beat in the butter, buttermilk, and vanilla with an electric mixer. Mix in remaining cookie ingredients.
2. Shape dough into 1/2 inch balls. On ungreased cookie sheets lined with parchment paper (if you have it) place balls about 2 inches apart.
3. Bake 5-7 minutes or until barely golden brown at the edges. Remove from the oven and allow to cool on the baking sheets for two minutes or until they can be transported easily to a wire rack. When cooled match them up by size.
4. Make lemony filling. Combine brown butter and 2 cups powdered sugar. Mix with an electric mixer until combined. Add zest, cardamom, and a tablespoon of juice. Mix until no longer lumpy. Add remaining powdered sugar 1/4 cup at a time mixing between additions. Add juice as needed until the best consistency for sandwiching.