



## Butter Cookies with Lemon Curd

*Yields about 2 dozen filled cookies.*

If you don't have a pastry bag, use a spoon to fill these cookies.

**FOR THE COOKIE DOUGH:**

**15 oz. (30 Tbs.) unsalted butter, softened**

**1 cup granulated sugar**

**2 extra-large egg yolks**

**1 tsp. pure vanilla extract**

**16¾ oz. (3¾ cups) unbleached all-purpose flour; more for dusting the work surface**

**FOR THE LEMON CURD:**

**½ cup fresh lemon juice**

**2 Tbs. finely grated lemon zest**

**3 extra-large eggs**

**3 extra-large egg yolks**

**¾ cup granulated sugar**

**Confectioners' sugar for sprinkling**

**Make the dough:** Using a stand mixer fitted with the paddle attachment (or in a large bowl with a hand mixer), cream the

butter on low speed. As it starts to soften, increase the speed to medium; continue beating until smooth, 1 to 2 minutes. Add the sugar and mix until well blended, about 2 minutes. Reduce the speed to low and mix just until a soft dough forms.

In a small bowl, whisk the egg yolks and vanilla. Add this to the butter mixture, mixing on medium speed for about 1 minute. Add the flour in two stages, mixing each time until just combined, about 1 minute. Shape the dough into a ball, wrap in plastic, and refrigerate until firm, about 1 hour.

**Make the lemon curd:** Bring a large pot of water to a simmer. In a large metal bowl that will fit over the pot without touching the water, whisk the lemon juice, zest, eggs, egg yolks, and sugar until combined. Set the bowl over the pot of simmering water

and whisk, scraping the sides of the bowl to keep the eggs from cooking. Cook until the foam disappears and the mixture thickens, about 10 minutes. Pour through a fine sieve into a bowl and set the curd aside to cool. You'll have about 3 cups.

**Roll and bake the cookies:**

Heat the oven to 325°F and line four baking sheets with parchment. Cut the dough in half; refrigerate one half. On a lightly floured work surface, roll out the dough ⅛ inch thick. With a 2-inch cookie cutter (round or a holiday shape), stamp out cookies as close together as possible to get the biggest yield, and set them 1 inch apart on the lined baking sheets. Repeat with the other half of dough. Gather the scraps into a loose ball. You may need to chill them briefly if they're too soft to reroll. Roll the scraps and cut more cookies.

Refrigerate half the cut cookies. Depending on their size, use a small biscuit cutter or the tip of a small, plain (size 3) pastry nozzle to cut holes in the other half of the cookies. Bake all the cookies until firm to the touch and light golden brown, 10 to 15 minutes, depending on size. The perforated cookies will brown faster.

**Fill the cookies:** Fill a pastry bag fitted with a small, plain (size 3) tip with the cooled lemon curd. When the cookies have cooled, dust the perforated shapes with confectioners' sugar. Flip over the shapes without holes and pipe 1½ to 2 tsp. curd over them. Set the perforated cookies on top of the filled cookies, matching up similar shapes to make sandwiches, pressing gently to spread the lemon curd.