

Cream Wafers  
Makes 5 dozen  
Charlotte Griffis

1 c. butter softened  
1/3 cup whipping cream

2. C. plain flour  
granulated sugar to coat cookie

Mix butter, whipping cream, and flour with electric mixer until well blended. Cover and chill in refrigerator several hours or overnight. Preheat oven to 350 degrees. Remove 1/3 of dough from refrigerator while keeping remaining dough refrigerated. Place dough on floured pastry mat. Using rolling pin, roll dough to 1/8 inch thickness. Cut dough into 1½" circles with small round cookie cutter. Sprinkle granulated sugar on a clean pastry mat. Coat both sides of dough circles in sugar. Place on ungreased cookie sheet. Prick each circle of dough with tines of a dinner fork four times making 4 rows of holes. (This is very important to keep wafer from puffing up). Bake 7-9 minutes just until set, but not brown. Remove from cookie sheet and let cool before spreading creamy filling on top of one wafer and then place a 2<sup>nd</sup> wafer on top with the filling in the middle.

Creamy Filling for Cream Wafer  
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¼ c. soft butter  
¾ c. confectioners sugar

1. t. vanilla flavoring  
food coloring of choice

Cream butter, confectioner's sugar, and vanilla using electric mixer. Add a few drops of desired food coloring and blend well. (If using more than one color, divide mixture equally before adding food coloring.) Use small metal spatula to spread filling on half of the wafers. Place another wafer on top of filling. If filling is too thick to spread, add a few drops of water and blend well before spreading on wafers.