

Red Velvet Sandwich Cookies With Cream Cheese Icing

Ingredients for Red Velvet Sandwich Cookies

- 1 box Red Velvet Cake
- 2 eggs
- $\frac{3}{4}$ cup shortening

Ingredients for Cream Cheese Icing

- 1 oz cream cheese
- $\frac{1}{2}$ cup butter, softened
- 1 teaspoon vanilla extract
- 2 $\frac{1}{2}$ cup powdered sugar
- 4-5 teaspoons of half and half (until it's the desired consistency)

Red Velvet Sandwich Cookies Instructions:

1. Preheat the oven to 350*. If possible, use parchment paper to line your cookie sheet and set aside.
2. Combine the cake mix, eggs, and shortening. The dough will not be as dry as a normal cookie dough.
3. Roll them into 1 inch balls and then press to flatten. Bake for 10 - 11 minutes. You don't want to over cook them - just enough for the edges to be dry. Let them sit on the baking sheet for about 2 minutes to firm up and then move to a cooling rack.
4. Repeat with the batter until it's gone.
5. When the cookies are completely cool you can make the icing.

Cream Cheese Icing Instructions:

1. Using a mixer - I prefer a stand up mixer, add the cream cheese and butter and mix until combined. Alternate a little powdered sugar, vanilla and half and half until you have the desired consistency.
2. Snip the tip of a small plastic bag and spoon the icing into the bag. Swirl a light lighter of the icing onto 1 side of the cookie. Add the tops cookie. Then enjoy!!

I don't like to add a lot of filling to the middle of the cookies. If you prefer lots of icing you can double the recipe.