



# *Gammy's House Recipes*

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## **Marjorie Johnson Cream Wafers\***

### **Dough:**

1 cup of butter  
1/3 cup whipping cream  
2 cups of all purpose flour (such as Gold Medal)  
granulated sugar

### **Filling:**

¼ cup soft butter  
¾ cup powdered sugar  
1 teaspoon vanilla

### **To make dough:**

Combine butter, cream and flour thoroughly. Chill 1 hour. Roll dough 1/8" thick on a floured pastry cloth. Cut with a round 1 ½" cookie cutter. Transfer cuts to a wax paper sheet, which should be heavily coated with sugar. Turn each cookie to coat both sides. Place on a non-greased cookie sheet and bake at 350 degrees 7 to 9 minutes or until slightly puffy. Cool on racks.

### **To make Filling:**

Cream butter, sugar and vanilla until well mixed. If desired, tint pink or green with food coloring. Put the filling on one flat side of cookie and top with another flat side of a cookie.