Strawberry Cream Cheese Sandwich Cookies
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Cookie Ingredients:

1 box (16.5 oz.) strawberry cake mix
1/4 cup all-purpose flour
4 ounces cream cheese, softened
1/3 cup butter, softened
1 tsp. vanilla extract
1 large egg

In a large bowl, use a mixer to cream together the butter and cream cheese. Add egg and vanilla and blend until fluffy.

Slowly sprinkle in the cake mix and flour and blend until combined.

Shape cookie dough into a flattened disc, wrap in plastic wrap and refrigerate for at least a half hour.

Preheat oven to 375°F. Roll out dough to a 1/4 inch thick on a lightly floured surface. (If you want to make a sandwich cookie with a cutter that is not symmetrical, then make sure you cut out an equal number of matching cookies, using both sides of the cookie cutter.)

Bake on parchment lined cookie sheets for 5 to 8 minutes, depending on the size and thickness of your cookies. They should not yet be noticeably browning on the edges. Do not overcook them or your sandwiches will be difficult to eat.

Allow cookies to rest on the hot pan for a few minutes, then remove to cooling racks. Cool cookies completely before adding icing.

Icing:

4 ounces cream cheese, softened
3 Tbsp. butter, softened
1 tsp. vanilla extract
2 cups confectioners sugar
White chocolate chips or candy melts (optional)

With a mixer, cream together the butter and cream cheese. Mix in the vanilla. Add in the sugar a half cup at a time, blending well.

Put icing in a decorating bag or a baggy with the corner cut off, and squeeze it onto the bottoms of half of the cooled cookies. Place another cookie on top of the icing and press down gently.

If desired, melt some white chocolate chips to draw a pattern on top of the cookie.