



## VEGAN LEMON SANDWICH COOKIES

*Prep. time 25 minutes | Cooking 12 minutes*

Our Vegan Lemon Sandwich Cookies are completely sugar-free, so can be enjoyed without guilt!

### Ingredients

#### Cookies:

100g stevia  
180g self-raising flour  
135g oats  
Pinch of salt  
1 lemon  
100g dairy-free butter (melted)

#### Cream Cheese Filling:

1 tub of Bute Island Cream Sheese (room temperature)  
Zest and ¼ lemon  
1 tbsp. lemon juice



### Cooking Method

Begin by pre-heating the oven to 180C degrees.

Using a large mix bowl, pour in the stevia, flour, oats and salt and stir to combine the dry ingredients together.

Add juice and zest from one lemon and the melted butter and mix to form the zesty cookie dough. Form the cookies by rolling some of the dough into balls and squashing them into cookies.

Place the cookies on a baking tray lined with grease proof paper and bake in the oven for approximate 12 minutes.

Remove the cookies from the oven and place them on a wire rack to cool.

Prepare the dairy-free cream cheese filling by placing it in a mixing bowl along with the lemon juice and zest and juice and mix together.

Pipe some of the mixture in the centre of a cookie and sandwich the other cookie on top of the filling and gently press together.

Sprinkle with extra zest (optional)