



TROLL CREAM BROWN SUGAR OATMEAL SANDWICHES

This recipe comes from Nevada Berg's NORWEGIAN BAKING. The troll cream is sandwiched between two delicious oatmeal cookies with just a hint of cardamom. The chewy oatmeal cookies are warmly spiced with notes of molasses from the dark brown sugar.



COOK TIME
10-12 MIN



BAKE AT
350° F



SERVINGS
9 SANDWICHES

Instructions

In a medium bowl, whisk together the brown sugar, granulated sugar, and melted butter. Whisk in the egg and vanilla extract until combined.

In a large bowl, whisk together the flour, oats, cardamom, salt, baking powder, and baking soda. Add the flour mixture to the egg/sugar mixture and stir until well blended. Cover and refrigerate for at least 1 hour.

For the troll cream, in a small saucepan, combine the lingonberry preserves and granulated sugar to create a jam and cook over low heat until the sugar has dissolved. Set aside to cool completely.

Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.

Scoop the cookie dough into 18 equal balls and divide among the baking sheets. Bake, one baking sheet at a time, for 10-12 minutes or until golden brown. Transfer to a wire rack to cool.

Once the lingonberry jam is cool, in a large bowl, beat the cream cheese and butter until light and fluffy. Add the confectioner's sugar, then add the cooled lingonberry jam and fold until combined.

To assemble, spread a good amount of troll cream on the bottoms of half of the cookies. Place the remaining cookies on top of the troll cream to form sandwiches. Store in the refrigerator until ready to serve or for up to 3 days.

Ingredients

For the Cookies:

- 1/2 cup plus 2 tablespoons dark brown sugar
- 2 tablespoons granulated sugar
- 1/2 cup salted butter, melted
- 1 large egg, at room temperature
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/2 cup quick-cooking oats
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1/4 baking soda

For the Troll Cream:

- 1/2 cup lingonberry preserves
- 1/8 cup granulated sugar
- 1/4 cup cream cheese, at room temperature
- 4 tablespoons salted butter, at room temperature
- 1 cup powdered sugar