

Pineapple Filled Cookies

1 cups shortening (Crisco)
1 cup sugar
4 eggs
4 tbsp. milk
2 tsp. vanilla
3 tsp. baking powder
4 cups flour

Filling

1 can crushed pineapple, do not drain
1 ½ cups sugar
2 tsp. Lemon juice
corn starch

Icing

1 can of prepared white icing
pineapple juice (squeezed from crushed pineapple)

In large bowl, using mixer, cream shortening and sugar together
Beat eggs in separate bowl until foamy, then add into main bowl and mix in.
Add milk and mix in
Add vanilla and mix in
Add baking powder and mix in
Add flour, and mix in using large spoon
Refrigerate at least 2 hours

Bring pineapple and sugar to boil
Add cornstarch a tablespoon at a time until mixture thickens
Set aside to cool

Roll dough to 1/8 thickness, cut 3 inch circles
Place a circle on a parchment paper lined cookie sheet
Place 1 tbsp pineapple filling in center
Place a second circle on top, and seal edges with fingers or fork

Bake at 375 degrees 8 to 12 minutes
Let cool 2 to 3 minutes, transfer to wire racks to cool completely
Ice

Makes about 2 dozen