



## Vietnamese Curry Chicken

2013 Sweet Rewards Recipe Contest – First Place, Dessert

### Ingredients:

- 1 cup butter, softened
- $\frac{3}{4}$  cup confectioners' sugar
- 2 teaspoons vanilla extract
- $\frac{3}{4}$  cup canned sweet potato, puréed
- $2\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 1 teaspoon freshly grated nutmeg
- $1\frac{1}{2}$  teaspoons pumpkin pie spice
- $\frac{1}{2}$  teaspoon ground cardamom
- $\frac{1}{4}$  teaspoon cayenne pepper

### Caramel Cream Filling

- $1\frac{1}{4}$  cups confectioners' sugar
- $\frac{1}{4}$  teaspoon salt
- $\frac{3}{4}$  cup plus 2 tablespoons chilled heavy whipping cream
- $\frac{1}{2}$  cup butter, softened
- 3 tablespoons prepared caramel
- ice cream topping

### Instructions:

In a large bowl, beat butter at medium speed with an electric mixer until creamy. Gradually add sugar, beating until smooth. Beat in vanilla and sweet potato. In a medium bowl, whisk together flour, baking powder, salt, nutmeg, pumpkin pie spice, cardamom, and cayenne. Gradually add flour mixture to butter mixture, beating at low speed until combined. Divide dough in half; flatten each into a disk. Roll each disk to  $\frac{1}{4}$ -inch thickness between 2 sheets of wax paper. Refrigerate until firm, about 20 minutes. Preheat oven to 350°. Line 2 baking sheets with parchment paper. Working with one portion of dough at a time, remove top piece of wax paper; cut with a 2-inch round cutter. Place cookies 1 inch apart on prepared baking sheets. Bake until edges are golden, 12 to 14 minutes. Cool on baking sheets 1 minute; transfer to wire racks and cool completely. Using a pastry bag fitted with a large round tip, pipe about 2 teaspoons Caramel Cream Filling onto half of cookies. Top with remaining cookies. Serve immediately.

**Caramel Cream Filling:**

In the work bowl of a food processor combine sugar, salt, cream, butter, and ice cream topping. Process until thickened slightly. Transfer mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat until light and fluffy, stopping occasionally to scrape down the sides of bowl, about 15 minutes. Do not over mix. Transfer filling to a pastry bag fitted with a large round tip.

**Servings:** 2.5 dozen cookies - Caramel Cream Filling makes about 2¾ cups

**Cooking Time:** 1 hour

**Credits:**

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