

Recipe for

Valentine's Day
Almond Raspberry Jam Sandwich Cookies

NAME OF DISH

FROM THE KITCHEN OF

INGREDIENTS

SERVES 16

PREP TIME 10min

TOTAL TIME 30min

OVEN TEMP 400 F

1 cup (two sticks) unsalted butter, softened

1.5 cup Powdered Sugar + extra to sprinkle

2.5 tsp Almond Extract

2.5 cups All-Purpose Flour + extra to roll

2 tsp Baking Powder

1 tsp Salt

1 Egg

Raspberry Jam, or jam of your choice

DIRECTIONS

1. Preheat oven to 400F
2. Soften butter. (Do NOT melt.) Add sugar and mix until creamy.
3. Add Egg and flavoring. Mix well.
4. Add baking powder, salt and flour. Mix until combined.
5. If the dough is too sticky to roll out, add a couple more tablespoons of flour.
6. Sprinkle flour on counter top or table and roll out dough. (Thickness can vary based on preference, but these cookies work best when 1/4 inch.)
7. Use circle cutter for all, then use a small heart cutter for half the cookies. Bonus: the small hearts can be used for additional dough, or small snack cookies!
8. Oven should be preheated. Bake for 5-7 minutes. Cookies should not be shiny, but keep an eye on them as oven temperatures may vary.
9. Allow cookies to cool slightly before transferring to wire rack or counter top to cool completely.
10. Once cookies are cooled, use strainer to sprinkle powdered sugar on top the heart cut-out cookies. Do this FIRST before jam stage.
11. Spread raspberry jam, or jam of choice on circle cut-out cookies. Be a little generous with the jam so that cookies will stick together. Place heart cut out cookie on top of jammed cookie.

