



RASPBERRY SHORTBREAD COOKIE

COOKIE INGREDIENTS:

1 cup butter
2/3 cup sugar
1/2 teaspoon almond extract
2 cups all-purpose flour
1/3 to 1/2 cup raspberry jam

GLAZE INGREDIENTS:

1 cup powdered sugar
2 to 3 teaspoons water
1/2 teaspoon almond extract

INSTRUCTIONS:

In a mixing bowl, cream butter and sugar. Beat in extract; gradually add flour until dough forms a ball. Cover and refrigerate for 1 hour. Roll into 1-inch balls. Place 1 inch apart on ungreased baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of the cookie. Fill with jam (hint: put jam in Ziploc bag and cut off small corner to more easily fill cookies).

Bake at 350° F for 14-18 minutes until edges are lightly brown. Pipe additional jam into cookies. Remove from baking sheet and allow to cool. Combine glaze ingredients and drizzle over cookies (hint: use same Ziploc bag technique for glaze).

YIELD | 3 1/2 DOZEN



RECIPE BY

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