

~ JAM COOKIES ~

XMAS SPECIAL

ingredients:

- 6 TBS unsalted butter, softened
- $\frac{1}{2}$ cup granulated sugar
- 1 egg
- $\frac{1}{2}$ tsp vanilla extract
- $1\frac{1}{2}$ cup all purpose flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- Jam !! a variety

directions:

1. In a medium sized bowl, cream together butter and sugar until pale then beat in egg and vanilla.
2. In a separate bowl, mix together flour, baking powder, and salt. add these dry ingredients to the butter and eggs, mixing in the dry in three batches.
3. Divide the dough into 2 balls then flatten the balls into disks. wrap the disks in plastic wrap and then chill in the fridge for at least 1 hour.
4. While chilling, preheat oven to 350°F .
Line a baking sheet with parchment paper.
Prepare a floured surface to roll out dough.

5. Take one dough disk and roll out on floured surface. aim for $\frac{1}{4}$ inch thickness. Use cookie cutters to cut bottom circles. Collect the remaining scraps of dough, re-roll, and cut out more bottom circles, transferring to baking sheet as you go. When you've used up the dough, bake bottoms for 8-10 minutes, until they begin to brown at the edges.
6. Repeat the above with your second disk, this time using the cookie cutters with cut-out shapes to make top circles.
7. When the tops and bottoms are cool - assemble! Take your circle cookies (no cut-out shape) and spread jam ($\frac{1}{2}$ - $\frac{3}{4}$ tsp) on the bottom. Then take the circle cut-out cookies and place on top.

Details: makes about 2 dozen cookies