

RASPBERRY-FILLED SHORTBREAD CUTOUTS

1 cup butter
1/2 cup white sugar
2 teaspoons vanilla extract
2 1/2 cups sifted all-purpose flour
raspberry jam

In a large bowl, beat butter with 1/2 cup sugar and almond extract until light and fluffy. With wooden spoon, stir in flour until smooth and well combined. Divide dough into 2 parts. Refrigerate, covered for an hour.

Preheat oven 300 degrees F.

On lightly sugared surface, roll out dough, one part at a time, about 1/4 inch thick. Use a cookie cutter to cut out cookies. For half of the cookies, use a smaller cookie cutter to cut out heart shape or cut out the center shape by hand. Use whole cookie as a base, and spoon a small amount of jam in center, placing the top cookie (with the center cut out) over the top. Place on ungreased cookie sheet.

Bake 20-25 minutes, or until light golden brown around the edges. Cool completely on a wire rack.

Recipe courtesy of Jennifer Raper, www.KitchenPsycho.com

