

Jam Cookies

Diana Hoffer



Ingredients

- 1 cup butter at room temperature
- ½ cup granulated sugar
- 1½ teaspoon vanilla extract
- 1 egg
- 1½ cup flour
- 1 cup cake flour

It is traditional to somehow end up with a different number of tops and bottoms no matter how carefully you thought you counted and for at least one batch to be burned to a crisp.

Directions

1. Cream together butter and sugar.
2. Mix in egg and vanilla, then flour. Roll out to about 1/8 inch thick and cut out circles.
3. Cut center out of half of the circles with a smaller cookie cutter to make tops. Bake at 350° for 8 to 12 minutes. Time will depend on thickness. Let cool.
4. Spread bottom circles with jam, add the tops with cut-out centers, and dust with powdered sugar.
5. Place cookies in a closed container. They will be crispy at first but will soften up a bit after a few hours.

