

Flower Cookies with Jam

yields 42 cookies

1 1/4 cups (225 grams) butter/margarine, softened

2/3 cup (134 grams) white sugar

2 1/4 cups (281 grams) all-purpose flour

1 2/3 cups (176 grams) almond flour

1/2 teaspoon salt

2 teaspoons vanilla sugar or vanilla extract

1 cup (320 grams) good quality raspberry or strawberry or apricot jam

Directions:

Preheat oven to 350 F/180C. Line two baking sheets with parchment paper. Set aside.

In a large bowl of a mixer, cream butter and sugar together until light and smoothly combined with no lumps. Scrape bottom and sides of mixer bowl. In medium bowl, combine flour and almond flour, salt and vanilla sugar (if using vanilla extract, add as very last ingredient) gradually adding to creamed mixture and mix until fully incorporated and a nice dough has formed. Pat into a disk and wrap. Refrigerate for an hour OR freeze for half an hour.

On a lightly floured mat or parchment paper, roll dough to 1/4 inch (about 6 mm) thickness. I like to roll into a circle for this and then when you cut out the dough, cut close together so you use as much as possible before you must gather and re-roll the scraps and cut out again till used up. Cut with a 2 1/4-inch (57 mm) flower shaped cookie cutter. Place 2 inches (51mm) apart on parchment lined sheets. Make an indentation with your finger in center of each cookie. Place a half teaspoon of jam in the indentation. Bake 7-9 minutes or until edges are light golden brown. Remove to wire racks to cool *completely*. This is important as till cookies are completely cold they are much more delicate and can crumble.

Store in an airtight container or tin.