

Holiday Cookies with Jackie's Jams



Ingredients:

1 stick butter (125 mL), softened and cut into small piece

1/4 cup (50 mL) packed brown sugar

1 egg yolk

1 tsp (4 mL) vanilla

1/4 tsp (1 mL) salt

1 cup (250 mL) flour

Granulated sugar

Instructions:

Preheat oven to 350°F (180°C). Line a Cookie Sheet with a Reversible Silicone Baking Mat with the small circles facing up.

Process the butter and brown sugar in a Manual Food Processor until creamy. Add egg yolk and vanilla; process until combined.

Add salt and flour; process until soft dough forms.

Using Small Scoop, drop 18 level scoops of dough onto small circles on baking mat. Press the back of scoop into the dough to make wells, dipping back of scoop in sugar to prevent sticking. Bake 9-11 minutes (15-17 minutes for Stoneware) or until the edges begin to brown.

While they are baking, pick your Jackie's Jams filling. We like Tripleberry, Raspberry, Cherry, Meyer Lemon, Guava, Strawberry Chocolate.

Remove the Cookie Sheet from the oven and transfer the cookies to a Stackable Cooling Rack.

Fill and top Holiday cookies. Let stand until filling and topping have set.

You should get about 18 Holiday cookies

Jackie's Jams