

Rolled Cookies with Jackie's Jam



Ingredients:

- 2 sticks of butter (1/2 lb), melted
- 1 package of Dry Yeast
- 1 egg
- 1 cup Sour Cream
- 3 cups flour
- Powdered sugar
- Jackie's Jams - Choose a flavor

Dough Instructions:

- Add all ingredients to bowl - except Jackie's Jams and powdered sugar
- Melt butter and add dry yeast to butter before adding to bowl
- Mix by hand
- Refrigerate for 24 hours

Cookie Instructions:

- Preheat oven to 350°F (180°C). Line a Baking Sheet with parchment paper or lightly grease sheet
- Cut refrigerated dough in two
- Sift powdered sugar on baking mat, roll out to rectangle shape
- Spread your favorite Jackie's Jam on dough
- Use a lift and roll technique to roll the dough so not to push all the jam to one side
- Pinch ends - transfer to baking sheet seam down - a spatula can help
- Bake for 30 minutes or until brown on top
- Fill measuring cup with 3/4 of powdered sugar
- Add 1 teaspoon of water and mix, slowly add water as needed to make a glaze, tiny amounts as needed
- Let cookies cool for 10 minutes - drizzle glaze on top
- Cut and enjoy

Jackie's Jams