

# HOLIDAY COOKIES

- 1 c butter, softened
- 1 c powdered sugar (plus extra sugar for dusting)
- 1 egg at room temperature
- 1 t vanilla paste or 1 vanilla bean split in half and beans scooped
- 2  $\frac{3}{4}$  c all-purpose flour (or half pastry flour and half bread flour)
- 1 t baking powder
- $\frac{1}{2}$  t salt
- $\frac{1}{2}$  c **Emily G's Santa Jam**



EMILY G'S™  
JAM OF LOVE

Preheat the oven to 325°F. In a large mixing bowl, beat the butter until smooth and creamy. Mix together the sugar, egg, and vanilla. Add the flour, baking powder, and salt. Make sure to beat until completely mixed. Shape dough into 1" thick, round disk. Wrap in cling wrap and refrigerate for at least 30 minutes. Roll out dough until  $\frac{1}{4}$  inch thick and cut out an equal number of base and top liner cookies. Refrigerate for 20 minutes on cookie sheet before baking. Bake for 15-20 minutes, until cookies are slightly golden. Remove from the oven and let cool. Once cool, put roughly 1 teaspoon of Santa Jam on the base cookie. Dust powder sugar over the top cookies. Sandwich the base and top cookie together. Pack for gifts or set under the Christmas tree for Santa!

