



## **Butter & Jam Cookies**

3 1/4 cups flour  
1 1/2 tsp baking powder  
1/2 tsp salt  
20 Tbsp butter  
1 cup sugar  
1 egg  
1 Tbsp milk  
2 1/2 tsp vanilla

1/2 cup Vista D'oro Farms Preserves

1. Whisk dry ingredients together.
2. Cream butter and sugar together until smooth
3. Add egg, milk and vanilla to butter mixture, mix until all combined.
4. Gradually add in the flour mixture and mix until well blended and smooth.
5. Divide dough in half and roll out between two sheets of parchment paper.
6. Refrigerate dough until cold about 15-20 minutes
7. Preheat oven to 375.
8. Cut out cookies with round cookie cutters and place on parchment lined cookie sheets.
9. Bake 6-9 minutes, until edges are slightly browned.
10. Cool and place 1 tsp of jam between each cookie to form a sandwich.
11. Dust w/ icing sugar and serve.