

## JERNEJ KITCHEN

## RASPBERRY ALMOND COOKIES

## Raspberry Almond Cookies are extra easy to make. Brittle, crunchy, raspberry jam filled christmas cookies. Super easy recipe for super delicious cookies.

| MAKES | 16 | COOKIES |
| ---: | :--- | :--- |
| PREPARATION: | 20 | MINUTES |
| REST: | 60 | MINUTES |
| BAKE: | 15 | MINUTES |
| TOTAL TIME: | 95 | MINUTES |

RASPBERRY ALMOND COOKIES
215 g all-purpose flour (1 $2 / 3$ cups or $7.6 \mathrm{oz})$

50 g ground almonds (1/2 cup or 1.8 oz)

1/4 tsp baking powder
1/2 tsp salt
115 g butter (1 stick)
1 egg
1/2 tsp vanilla essence
1 tbsp milk
100 g sugar ( $1 / 2$ cup or 3.5 oz )
100 g light brown sugar (1/2 cup or $3.5 \mathrm{oz})$

125 g raspberry marmalade/jam (3/8 cup or 4.4 oz )

50 g icing sugar ( $1 / 2$ cup or 1.8 oz )

## TOOLS AND EQUIPEMENT

small bowl
large bowl
hand mixer or stand mixer rolling pin
cookie cutter $9 \mathrm{~cm} / 3.5$ inch

## MAKE THE COOKIE DOUGH

In a small bowl stir to combine all-purpose flour, ground almonds, baking powder and salt. In a large bowl or in a bowl of stand mixer beat to combine both sugars and butter. Mix for about 5 minut using a mixer or stand mixer. Add the egg and vanilla essence and continue to beat. When the egg is completely incorporated, add the dry ingredients and milk, mix until just combined. Wrap in cling film and place in a fridge for 1 hour or in a freezer for 15 minutes.

## CUT THE COOKIES AND BAKE

Preheat the oven to $190^{\circ} \mathrm{C} / 375{ }^{\circ} \mathrm{F}$. Remove the cookie dough from the fridge and place it on a lightly dusted working surface. Using a rolling pin, roll the dough into a rectangle about $3 \mathrm{~mm} / 1 / 10$ inch thick. Using a round cookie cutter ( 9 $\mathrm{cm} / 3.5$-inch), cut 16 circles and 16 stars from the dough. Place the round cookies and star cookies on two separate baking sheets, lined with baking paper. First bake the star cookies. Bake for $10-12$ minutes at $190^{\circ} \mathrm{C} / 375{ }^{\circ} \mathrm{F}$, then remove from the oven. Bake the round cookies. While the round cookies are baking, sprinkle the stars with icing sugar, while still warm (not hot).

TIP
For easier rolling: Place a sheet of baking paper on the
working surface, place the cookie dough on top, then cover with another sheet of baking paper and roll. This way the cookie dough won't stick to the surface or rolling pin.

## RASPBERRY MARMALADE

While the baked round cookies are still warm, spread one tsp
cling film
of raspberry marmalade over each cookie, and place them back baking paper in the oven for 5 minutes.

## SERVE OR STORE

Place the sprinkled star cookie on top of each marmalade filled almond cookie. Press together. Leave to cool, then serve or store in a cookie box for up to 14 days.

