



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 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 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 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 °C / 375 °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 mm / 1/10 inch thick. Using a round cookie cutter (9 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 °C / 375 °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
baking sheet
baking paper

of raspberry marmalade over each cookie, and place them back 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.