

Raspberry Heart Cookies

Yield: 1 dozen sandwich cookies

Recipe from: joyofbaking.com

Raspberry Heart Cookie Ingredients:

2 cups all-purpose flour
1/4 teaspoon kosher salt
1 cup (2 sticks) unsalted butter, at room temperature
1/2 cup confectioner's sugar
1 teaspoon vanilla

Filling Ingredients:

1/4 cup red raspberry preserves
additional confectioner's sugar for dusting



- Step 1:** Preheat oven to 350° F. Line two baking sheet pans with parchment paper.
- Step 2:** In the bowl of an electric mixer, start creaming the butter and sugar together until it's light, white and fluffy (about 5 minutes).
- Step 3:** In another medium-size bowl whisk together flour and salt.
- Step 4:** Once the butter and sugar are creamed scrape down the sides of the bowl with a spatula. Add the vanilla and beat until everything is well incorporated.
- Step 5:** With the mixer off, slowly add half of the flour mixture and carefully stir everything together until the mixture is combined. Use the spatula to scrape down the sides of the bowl. Add the remaining flour and again scrape the bowl.
- Step 6:** Turn dough out onto a large piece parchment paper and carefully form into a flat disk.
- Step 7:** Wrap it in the paper and refrigerate for a couple of hours.
- Step 8:** You can use two pieces of parchment paper to roll dough out between. Take the chilled dough out and place on top of one piece of paper. Then put the other parchment piece on top and roll the dough out until it's about 1/4" thick. If you don't have parchment paper, roll dough out onto lightly floured surface.
- Step 9:** Using a heart cookie cutter cut out 24 cookies. Using a smaller heart cookie cutter, cut out the centers of 12 of the cookies. You can try re-rolling the excess dough to make more. Evenly space cookies out onto two baking sheet pans. Bake for 8 – 10 minutes.
- Step 10:** Let the cookies cool before removing them from the sheet pan. When they are fully cool, spread a thin layer of raspberry preserve on each bottom cookie. Then, dust each cookie top with confectioner's sugar. Carefully sandwich the tops and bottoms together. These can be stored to a few days covered in a plastic container.