

# Raspberry Preserves Cookies

**Yield: 3 dozen**

**From: *foodtv.com***

## **Cookie Ingredients:**

2 and 1/4 cups all-purpose flour  
1 teaspoon baking powder  
1/4 teaspoon kosher salt  
2 sticks (1 cup) unsalted butter, at room temperature  
2/3 cup sugar  
2 large egg yolks  
1 tablespoon finely grated lemon zest  
1 tablespoon fresh lemon juice  
1 teaspoon pure vanilla extract  
1/2 cup raspberry preserves



- Step 1:** Pre-heat the oven to 350 degrees F.
- Step 2:** In a medium-sized bowl, combine the flour, baking powder, and salt. Whisk them together.
- Step 3:** In the bowl of your stand mixer fitted with the paddle attachment, beat the butter and sugar until light and creamy (about 4-5 minutes). Add the egg yolks, lemon zest, lemon juice and vanilla.
- Step 4:** Carefully pour in half of the flour mixture into the butter mixture and blend. Scrape down the sides of the bowl and add the rest of the flour mixture, blend again until a ball forms and the dough breaks away from the side of the bowl.
- Step 5:** Form one ball. Pinch off enough dough to make 1 inch balls. Place the dough balls on a baking sheet that is lined with parchment paper.
- Step 6:** Dip your thumb into some flour and gently press each ball in the center to create a small well. Fill each well with preserves. Be careful not to overload the cookies.
- Step 7:** Bake until the bottoms are light brown...about 20 minutes.
- Step 8:** Cool cookies on a wire rack before packaging or serving them.