

Sue's Spritz Cookies with Raspberry Jam
Makes 2 dozen

Ingredients:

2 cups pastry flour
3/4 teas. Salt
1 cup butter, softened
3/4 cup sugar
2 each egg yolks
1 teas. Vanilla extract
1/2 cup Raspberry Jam

Method:

1. Pre-heat oven to 350*
2. Sift together pastry flour and salt, set aside.
3. Cream the butter, about 2-3 minutes. Scrape down the sides of the bowl.
4. Add sugar and mix another minute, scrape sides of the bowl down.
5. Add yolks one at a time scraping after each addition.
6. Add the vanilla and mix for one minute.
7. Add the flour mixture and mix on low speed just until combined and your flour is absorbed.
8. Place dough into pastry bag using large star tip and pipe onto 1/2 sheet pan lined with parchment.
9. Pipe the cookies as shown in the demo and place a teaspoon of raspberry jam in the center of each.
10. Bake for 8-12 minutes until just barely beginning to color.
11. Cool before packaging.