

Almond Raspberry Shortbread

Dreams

1 cup butter (softened)

2/3 cup sugar

¼ tsp almond extract

2 cups flour

1/3-1/2 cup seedless raspberry jam (or any seedless jam)

Glaze:

1 cup confectioner' sugar

2-3 tsp water

½ tsp almond extract

Topping:

Chopped sliced almonds

Cream butter and sugar. Beat in extract.

Gradually add flour until dough forms a ball. Cover and refrigerate for an hour or until easy to handle (only if necessary). Roll into 1" balls (a melon baller makes this much easier).

***If using a cookie press, do not refrigerate, a little stickier is

better. Spritz dough with water as needed to maintain moistness. Do not grease cookie sheets.

Using the end of a wooden spoon handle, make an indentation in the center for ball shapes, or your knuckle for cookie pressed shapes. Fill with jam.

Bake at 350 degrees for 12-18 minutes or until edges are lightly browned. Remove to wire racks to cool completely. Combine glaze ingredients; drizzle over cookies.

Immediately sprinkle with chopped sliced almonds.

Let sit until glaze is set, usually overnight