



Raspberry Almond Shortbread Cookies

Ingredients

1 cup (2 sticks) butter, softened

2/3 cup sugar

2 teaspoons almond extract

2 cups all-purpose flour

1/2 cup raspberry jam*

Glaze (below)

Directions

- Combine softened butter, sugar and 1/2 teaspoon almond extract in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour; beat at low speed, scraping bowl often, until well mixed. Cover; refrigerate at least 1 hour or until firm.

- Heat oven to 350 degrees F. Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in center of each cookie with thumb (edges may crack slightly). Fill each indentation with about 1/4 teaspoon jam.

- Bake 14-18 minutes or until edges are lightly browned. Let stand 1 minute on cookie sheets; remove to cooling rack. Cool completely.

- Combine all glaze ingredients in bowl with whisk until smooth. Drizzle over cookies.

Glaze

1 cup confectioners' sugar

2 to 3 teaspoons water

1 1/2 teaspoons almond extract

** Substitute 1/2 cup of your favorite flavor jam.*

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