



## Peeking Heart Cookies



### Ingredients:

- 1 cup butter
- 1 1/2 cups confectioners' sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract (optional)
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- Filling - strawberry or seedless raspberry jam (or you can use any flavor jam you like : )

### Directions:

1. In a large bowl, cream together butter and confectioners' sugar. Beat in egg, vanilla and almond extract. Mix well.
2. In a medium bowl, stir together flour, baking soda and cream of tartar; blend into the butter mixture. Divide dough into thirds and shape into balls.
3. Working with 1/3 of dough at a time, roll out dough into desired thickness on a lightly floured surface. For each heart sandwich cookie, cut out 2 3-inch hearts. Cut out the center of ONE of the 3-inch hearts with the 1 1/2-inch cutter.
4. Place each piece separately on an ungreased cookie sheet, 1 - 2 inches apart. Bake in a preheated, 350 degrees F oven until lightly browned (7-8 minutes for 1/4 inch thick cookies). Cool completely on wire rack.
5. Spread bottom cookie with about 1 tsp. jam. Using a fine-mesh sieve, dust the tops of the cookies that have the middle cutout with confectioners' sugar. Place the cutout cookies on top of the jam-covered cookies.