



## Cupid's Jam Cookies

### Ingredients

- 200g plain wheat flour, sifted
- 150g margarine, softened
- 75g caster sugar
- ½ tsp vanilla extract
- ½ tsp bicarbonate of soda
- 250g strawberry jam, no seeds



### Method

**Step 1** - Preheat oven to 170°C/325°F and line a baking tray with non-stick paper.

**Step 2** – Cream together the butter and sugar until light and fluffy. Then, add the baking soda, vanilla extract and flour.

**Step 3** – Combine mixture to create a ball of dough, cover with cling film and place in the fridge for 30 minutes.

**Step 4** – Remove the dough from the fridge and knead until softened. Then, roll out on a lightly floured surface to roughly 5mm thick.

**Step 5** - Use your large Mason Cash Heart Cutter to cut 30 shapes from the dough, and then use your smaller Heart Cutter to remove the middle from half the shapes. Place them all on the baking tray.

**Step 6** – Bake for 15-20 minutes or until golden brown. Meanwhile, heat jam in a pan over a medium heat until reduced and thickened (roughly 5 minutes), then leave to cool.

**Step 7** – Remove the cookies from the oven and move to a wired rack to cool. To assemble, sandwich a whole cookie and the heart cut-out cookie together with strawberry jam.

**Step 8** – Leave for the jam to set. Dust with icing sugar.

And they called it cookie love...