

4TH JULY STAR SANDWICH COOKIES

INGREDIENTS

1 cup butter, softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
4 tablespoons orange juice
5 cups all-purpose flour
2 teaspoons baking powder
1 cup seedless raspberry jam
confectioners sugar for dusting

DIRECTIONS

In mixing bowl, cream together unsalted butter, sugar and egg until light and fluffy. Beat in flour, baking powder, orange juice and vanilla until smooth and well combined. Chill in refrigerator 2-3 hours or until firm enough to be rolled.

Preheat oven to 400F. Roll out half of the dough on a well floured surface to 1/4 inch thickness (be careful to get the surface even, otherwise you will have oddly-browned cookies. Also, do not roll the dough too thin, otherwise you will have hard cookies when they come out of the oven).

Cut with star shaped cookie cutters. Place on cookie sheet lined with silpat or onto parchment paper. Bake 8-10 minutes or until golden brown at the edges. Cool completely on a wire rack.

Loosen the jam with a small whisk in a prep bowl. Spoon a small amount onto one cookie and sandwich with a second star. Let rest 30 minutes (to let the cookies set together). Dust with confectioners sugar.