

## PEACHY SWIRL COOKIES

### INGREDIENTS

1 1/2 cups (three sticks) unsalted butter, softened to room temperature  
1/2 cup plain yogurt  
2 1/4 cups all purpose flour  
2/3 cup peach jam  
1/2 cup raw coarse sugar (i.e. turbinado)  
1/4 teaspoon salt

### DIRECTIONS

In the work bowl of a stand mixer, cream together unsalted butter and yogurt until light and fluffy. Mix in flour. The dough will be very elastic.

Divide dough in half. Roll out half of the dough on a well floured surface to 1/4 inch thickness and roughly a square or rectangle. Take 1/3 of the jam and spread it evenly over the entire surface, leaving a 1/2 inch section on three sides (the side closest to you, where you start rolling, should have jam all the way to the edge, so that you have jam all the way to the center of the cookie). Roll dough into one long snake (this is how you will get the swirl effect). Do not roll too tightly as the jam will squirt out the sides. Crimp edge together so it won't unravel (you may need a little water to moisten the seal). Wrap in aluminum foil and chill in refrigerator for a minimum of 2-3 hours, but can be kept overnight in the fridge. Repeat with other half of the dough.

Preheat oven to 400F. Prepare cookie sheets with parchment paper or silpat.

Unwrap chilled dough and slice with sharp knife into 1/4 inch thick slices. Place cookies on cookie sheet approximately 2 inches apart. Using a pastry brush, brush each cookie with a bit of water and then sprinkle with the turbinado sugar.

Bake 8-10 minutes or until golden brown at the edges. Cool on wire rack.