

Cranberry Stars



Ingredients

2 sticks unsalted butter, room temperature

1 cup sugar

3/4 tsp. vanilla extract

3/4 tsp. almond extract

1 egg

2 tsp. baking powder

1 tsp. cinnamon

1/2 tsp. salt

3 cups all-purpose flour

1-1/2 cups cranberry jam

Powdered sugar for dusting

Directions

Preheat oven to 350 F. Line a cookie sheet with parchment paper and set aside.

Cream butter and sugar in the bowl of an electric mixer for 3 minutes. Add both extracts and egg; beat well and set aside.

Measure baking powder, cinnamon, salt and flour in a separate bowl; whisk well. Gradually add dry ingredients to the creamed butter mixer. If dough becomes too stiff for your mixer, remove it from the bowl, wet your hands and finish kneading in the dry ingredients.

Cut into 4 equal portions. Set 3 sections aside and roll the remaining portion out onto a floured surface, keeping it about 1/4 inch thick. Cut out stars using a 3-inch cookie cutter and place on parchment-lined baking sheet. Top each star with 1 tablespoon of cranberry jam and spread the jam out, being sure to leave 1/8-inch of dough exposed. Roll out the next section of dough to the same thickness as before and cut out the same number of stars. Insert a 1-1/2-inch star-shaped cookie cutter into the center of each freshly cut star and position atop the awaiting jam-covered stars. Repeat this process until all the dough has been used.

Place cookies in oven and bake 10 to 12 minutes. Leave cookies on baking sheet for 1 to 2 minutes before transferring onto a cooling rack.

Pour powdered sugar onto a plate and set aside. When cookies are no longer warm to the touch,

lightly brush the tops with water, then invert them into the sugar. Remove, shake off excess sugar and display cookies on a star-shaped platter.