

Rob's Empire Cookies Recipe

Make about 24 cookies

Hands on time 35 minutes

Total time 1 ¼ hours

Ingredients

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- 1 egg
- 1 ¼ tsp almond extract or vanilla, divided
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1/3 cup raspberry, strawberry or apricot jam
- 1 cup icing sugar
- 2 tbsp hot water (approx.)
- 12 red glaze cherries, halved

Directions

In large bowl, beat butter with sugar using electric mixer on medium speed until light and fluffy; beat in egg and 1 tsp almond extract. In separate bowl, whisk flour with baking powder; stir into butter mixture just until combined. If necessary, knead gently to form smooth dough.

Preheat oven to 350 F. Line 2 rimless baking sheets with parchment paper. On lightly floured work surface, roll out dough to scant 1/8-inch thickness. Using 1 1/2 - to 1 3/4 - inch round cookie cutter, cut out shapes, retooling scraps as necessary. Arrange 2 inches apart on prepared baking sheets.

Bake 1 sheet at a time until bottoms of cookies are light golden, about 10 minutes. Let cool on baking sheets for 2 minutes; transfer cookies directly to racks to cool completely.

Spread rounded teaspoonful of jam onto half of the cookies. Sandwich with remaining cookies, pressing lightly to push filling to edge.

In small bowl, whisk together icing sugar, remaining almond extract and enough hot water to make icing the thickness of whipped cream; spread over tops of cookies. Top each cookie with cherry half. Let stand until icing is dry about 20 minutes.

Per Cookie about 102 cal, 1 g pro, 3 g total fat (2 g st. fat), 17 g carb (trace dietary fibre, 10 g sugar)14 mg chol, 36 mg sodium, 0 mg iron.