

SYLTETØYHJERTER / RASPBERRY JAM HEARTS



*Easy
Simple ingredients*

These jam heart cookies can be made with all kinds of jam. Feel free to pack them in jam jars with a bow, for a perfect Christmas present.

INGREDIENTS

3 eggs
1 1/4 cups white sugar (250 grams)
2 teaspoons baking powder
2 teaspoons vanilla sugar or vanilla extract
1 1/3 cups butter (300 grams)
4 cups flour (500 grams)
7 oz. raspberry jam (200 grams)

DIRECTIONS

Beat together eggs and sugar.

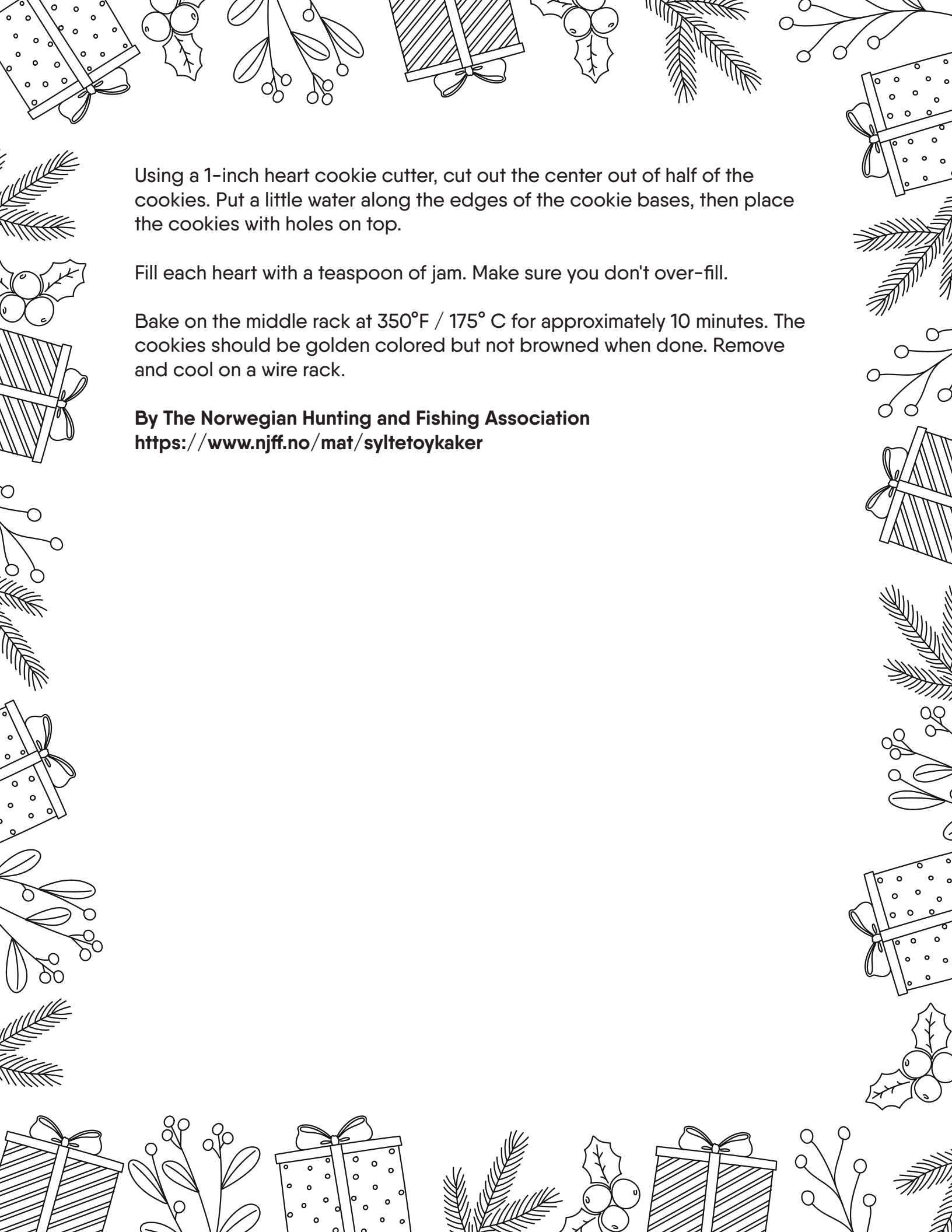
In a separate bowl, cut the butter into cubes and mix together with the flour. Add baking powder and vanilla sugar or extract, and then knead it all together with the egg mixture.

Wrap dough in plastic and chill in fridge for 1-2 hours.

Heat oven to 350°F / 175° C.

Sprinkle a flour on your counter surface, and roll out the dough until it is 1/8 inch or 3-4 mm thick.

Use a large cookie cutter (round or heart-shaped), approximately 2.5 inches / 6 centimeters in diameter, to cut out the cookies. Place half of them on a sheet pan lined with parchment paper.



Using a 1-inch heart cookie cutter, cut out the center out of half of the cookies. Put a little water along the edges of the cookie bases, then place the cookies with holes on top.

Fill each heart with a teaspoon of jam. Make sure you don't over-fill.

Bake on the middle rack at 350°F / 175° C for approximately 10 minutes. The cookies should be golden colored but not browned when done. Remove and cool on a wire rack.

By The Norwegian Hunting and Fishing Association

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