

RASShortbread Heart Cookies

**INGREDIENTS**

* 1 cup butter, softened
* 1/2 cup Confectioner’s sugar (icing sugar)
* 1 teaspoon vanilla extract
* 1/4 teaspoon salt
* 2 cups all-purpose flour
* 1/3 cup white chocolate (optional but recommended)
* 1/3 cup raspberry jam

**INSTRUCTIONS**

1. Preheat oven to 350 F
2. Line your baking tray with parchment paper.
3. Using a hand mixer, cream the butter and icing sugar together for a couple of minutes.
4. Add the vanilla and salt and continue to mix until fully incorporated.
5. Add the flour gradually until your mixture has formed a dough.
6. Sprinkle some flour onto your surface and roll out the dough until it is about 1/8 inch thick.
7. Cut out your cookie shapes with a cookie cutter. On half the cookies, cut out a smaller heart shape in the center.
8. Place cookies on baking tray and place tray in the refrigerator to chill while the oven is preheating.
9. Bake the cookies 8 minutes or until edges are slightly browned.
10. On the cut out cookies, sprinkle a layer of icing sugar on top.
11. Once the cookies are cooled, melt the white chocolate. Then spread a layer of melted white chocolate on the full cookies (ones that are not cut out). Let the chocolate set slightly for 5-10 minutes.
12. Spread a layer of raspberry jam on top of the chocolate.
13. Place the cut out cookies on top. Be careful not to smudge the icing sugar.