

Name

Francesca Iovine

Recipe Title

Jam Filled Star Cookies

Recipe Ingredients

3 cups and 2 tbsps. of flour
3/4 cup hazelnuts roughly chopped
1 cup sugar
5 tbsp corn flour
1 medium egg
11 tbsp softened butter
1 jar of your favorite jam
1 can of powdered sugar

Recipe Instructions

1. Place the hazelnuts and sugar in a food processor and process until the hazelnuts have become quite a fine texture.
2. Place the hazelnut and sugar mixture into a large bowl, add the flour and corn flour and mix to combine.
3. Add the butter and egg and mix until a clumpy dough starts to form.
4. Use your hands to pull the mixture into a smooth dough.
5. Form into a disc and wrap in plastic wrap, then chill for one hour.
6. Preheat the oven to 350 F.
7. Roll the dough out to a thickness of about 5cm, just under 1/4 inch.
8. Using a big star cookie cutter cut out the cookie shapes, and then half of those stars cut again with a smaller star cookie cutter.
9. Place the cookies onto a baking tray lined with parchment paper.
10. Bake in the oven for 10 minutes, until baked, but not too darkly colored.
11. Remove to a wire rack to cool completely.
12. Turn the cookies without the hole over and spread some of the jam on them.
13. Place the other cookie half on top, and dust some powdered sugar on top.
14. Enjoy and serve!