

Lake Region High School

Austrian Jam Wreaths

Ingredients:

1 cup butter, softened
¼ cup powdered sugar
1 egg separated
1 ¾ cups all purpose flour
1 teaspoon vanilla
¾ cup finely chipped blanched almonds
½ cup sliced almonds
½ cup seedless raspberry or apricot preserves

Directions:

1. Combine butter, powdered sugar, and egg yolk in large bowl. Beat at medium speed until creamy.
2. Reduce to low speed; add flour and vanilla. Beat until well mixed.
3. Stir in finely chopped almonds by hand.
4. Cover; refrigerate until firm (1 - 2 hours).
5. Preheat oven to 350 degrees.
6. Divide dough in half. Roll out half on lightly floured surface, to 1/8 inch thickness. Keep remaining dough refrigerated.
7. Cut with 2 ½ inch round cookie cutter. Cut out 1 inch hole in center of cookie.
8. Spread each cookie without a hole with 2 teaspoons preserves.
9. Top with almond-covered cookie.
10. Press together lightly.
11. Place 1 inch apart on greased cookie sheet.
12. Brush cookies with holes in center with reserved egg white. Top with sliced almonds; press down lightly.
13. Bake for 7 to 10 minutes or until edges are lightly browned. Cool completely