

34 cookies



# jam sweethearts

Show someone how much you love them with these scrummy, jammy heart cookies.

You will need:



your cookie dough



60 g (2 oz) softened butter, plus extra for greasing



90 g (3 oz) icing sugar, sifted



jam

a few drops vanilla essence



1 tsp water



## How to make them...



**1** Heat the oven to 180°C/350°F (gas 4). Roll dough to ½ cm (¼ in) thick. Cut out circles with a 6 cm (2 ½ in) cutter.



**2** Arrange circles on greased baking trays. Cut hearts from half your cookie circles using a 2 cm (1 in) cutter.



**3** Cook the cookies for 12 minutes or until golden. Leave them to cool completely.



**4** Make the butter icing by beating the butter until smooth, then gradually beating in the icing sugar, water, and vanilla essence. Spread butter icing over the whole (not heart) cookies.



**5** Now spoon on the jam. Blob a small spoonful of jam on top of the butter icing. Pop the heart cookies on top. Now eat them - they're lovely!

