

Italian Cornmeal Cookies



Ingredients:

11 Tablespoons	Butter
½ cup plus 1 Tablespoon	Granulated sugar
2 Large	Eggs – room temperature
½ teaspoon	Vanilla Extract
1-1/2 cups	All-purpose flour, spooned into measuring cup
1 cup	Yellow cornmeal
2 teaspoons	Baking powder
¾ teaspoons	Salt
4-6 Tablespoons	Peace Jams & Jellies Strawberry Mango Jam, Raspberry Chambord Jelly or your favorite flavor!

Directions:

In large bowl, using electric mixer, beat together butter and sugar until smooth and creamy, about one minute. Add eggs, one at a time, beating well after each addition. Beat in the vanilla extract. In separate bowl, mix flour, cornmeal, baking powder and salt. Add the dry ingredients to the butter mixture and beat on low speed until just combined. Cover the dough with plastic wrap and refrigerate about one hour.

Preheat oven to 325 degrees F. Line baking sheet with parchment paper.

Scoop dough with tablespoon and roll into balls (or teaspoon if smaller cookies are desired). Place balls on prepared baking sheet and flatten into discs with your hand. Use your finger or back of teaspoon to make a dent in the middle of each cookie. Fill the dent with jam (about one teaspoon each).

Bake for 13-16 minutes (less if making smaller cookies), until cookies are pale on top and lightly golden on the bottom. Transfer cookies to a wire rack to cool.

