

Raspberry Swirl Cookies



Ingredients:

1 cup	Butter, softened (not melted)
¾ cup	Cornstarch
¾ cup	Powdered Sugar
1 ½ cups	All-purpose flour
2-3 Tablespoons	Raspberry Chambord Jelly, stirred

Glaze Ingredients

3 Tablespoons	Butter, melted
½ teaspoon	Vanilla extract
3 Tablespoons	Milk
1 ½ cups	Powdered sugar

Directions:

Mix butter and cornstarch until well combined (we used an electric mixer). Add powdered sugar and vanilla; mix until smooth. Add flour and mix until all the flour is incorporated. Cover and refrigerate 15-20 minutes.

Preheat oven to 350 degrees F. Line baking sheet with parchment paper. Roll about a half tablespoon of dough into balls and place on parchment lined cookie sheet. Bake 9 minutes. Remove from oven and flatten the tops of each cookie by pressing down with the bottom of a glass or flat-bottomed measuring cup. Let sit for 2 minutes before removing from baking sheet. Let cool 15 minutes.

Glaze: Melt 3 tablespoons butter and stir in ½ teaspoon vanilla and 3 tablespoons milk. Whisk in 1 ½ cups powdered sugar. Mix until smooth. Spoon glaze on top of each cookie. Place 4 or 5 small drops of jelly on top of glaze and use a toothpick to swirl the jelly and glaze. Let cool to set.

