



# RUSTIC HEART COOKIE RECIPE

BY ANN KRISTEN



## INGREDIENTS:

½ cup butter, softened	1 egg
¼ cup sugar	1 Tablespoon milk
¼ cup brown sugar	1 teaspoon vanilla
1 teaspoon baking powder	2 cups flour
½ teaspoon salt	1/3 cup red jelly or jam (approx)

## DIRECTIONS:

Preheat the oven to 375 and line the cookie sheets w/parchment paper.

Beat the butter for 30 seconds or until soft and fluffy.

Add both sugars, baking powder and salt and beat well.

Beat in the egg, milk and vanilla.

Add the flour and stir until blended.

Shape the dough into 3/4 inch balls.

For each cookie, place two balls together.

Press your thumbs into the top of each ball.

Then, gently press the center, joining the two circles.

Pull the bottom into a heart shape and make the center heart

indentation quite deep as the cookies puff a bit when they bake.

Bake for 10-12 minutes (depending on your cookie size) or until edges are barely browned.

While still warm, fill the heart indentations with jam or jelly (if your jam has large pieces of fruit, blend it until smooth).

Cool completely and enjoy!