

# Our State eats

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## Sweetheart Shortbread Cookies

*Yield: 16 cookies.*

- $\frac{3}{4}$  cup shortening**
- $\frac{1}{2}$  cup granulated sugar**
- 1 large egg yolk**
- $1\frac{1}{2}$  cups all-purpose flour**
- 3 tablespoons raspberry jam**

Using an electric mixer, cream together shortening and sugar until well combined. Add egg yolk and flour, and continue mixing on low speed. Scrape dough onto the counter and form a ball. The dough will be crumbly. Wrap dough with plastic wrap and refrigerate overnight.

Preheat oven to 350°.

Remove dough from refrigerator and let sit for 10 minutes. Pinch off pieces of dough, about the size of a Ping-Pong ball, and roll into balls. Place balls of dough on a parchment-lined baking sheet, approximately 1 inch apart. Flatten the center of each ball with your thumb, making a small indentation, and fill with raspberry jam. Bake for 12 to 15 minutes or until cookies are lightly browned.

Remove cookies from oven and let cool. Store in an airtight container.



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