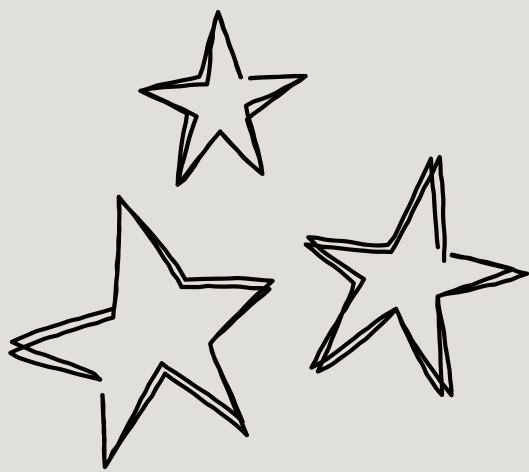




V's Double Dazzling Star Cookies

Directions

Dough:

- 1 cups sugar
 - 1 cups butter
 - 1 eggs
 - 1 tsp almond extract
 - 3 1/4 c all purpose flour
 - ½ c ground almonds
 - 1 tsp baking powder
 - ¼ tsp cardaom
 - ¼ tsp salt
 - 1 tsp cinnamon
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- ¼ c preserves, (we love black currant!)

Beat butter, sugar, egg, and almond extract together until light and fluffy.

In a separate bowl, stir together all dry ingredients. Mix into wet ingredients until fully incorporated.

Roll into flat disk and wrap with plastic wrap. Chill for 2-3 hours.

Preheat oven to 375° F.

When ready to roll and bake, dust surface with flour and roll cookies out. Use one large star cookie cutter and one small cookie cutter to cut out pair of stars. Stack smaller one on top of the larger one and place on baking sheet. Press thumb into center of small cookie and dollop preserved into pressed area. Continue until all dough is used, making sure to leave at least 2" between cookies on cookie sheet.

Bake for 9-10 minutes until lightly browned around edges and bottoms are set. Enjoy!

Adapted from Cookies! Cookbook

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