

Valentine's Day Love-Heart Cookies

Ingredients

100 g cold butter, cut into very small cubes
(Important the butter is cold)
200 g plain flour, sieved
100 g golden caster sugar
1 small egg, lightly beaten
1tsp of vanilla extract
3 tbsp of M&S Fairtrade Strawberry Conserve
Icing sugar for dusting

Method

• Rub the cubed butter into the flour and sugar until it looks like rough breadcrumbs. Slowly add the egg and vanilla extract to bring the dough together. Wrap the dough in baking parchment and place it into the fridge for at least three

hours, or overnight.

- Preheat your oven to 180°C/gas mark 4 and line two large flat baking trays with parchment.
- Roll the dough to about 5 millimetre in thickness and cut out 20 circles. Place 12 of them on one of the baking trays with bit of space between each cookie. Cut hearts from the centre of the other eight then re-roll the cut-out pieces to make another four circles cutting the centre from these as well.
- Bake for about ten minutes until golden. Once cool enough to handle place on a wire rack to cool completely.
- Place a teaspoon of the jam onto the full circles. Sieve some icing sugar over the cookies which have the hearts cut out of them. Sandwich them on top of the other biscuits with the jam.

