Soft Jammy Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 20-30 cookies (depending on cutter!)

- 225g softened unsalted butter
- 200g plain flour
- 100g caster sugar
- 100g ground almonds
- 100g strawberry jam
- Some desiccated coconut or icing sugar to dust

Instructions

These go lovely and soft the day after baking :-)

1. Mix together the sugar and butter. Add the flour and almonds, using a little water if necessary to bind into a dough.
2. Wrap in clingfilm and leave in the fridge for an hour. You can freeze at this stage if you like.
3. Preheat the oven to 140 degrees C.
4. Cut the dough in half and roll out one half.
5. Punch out as many shapes as you can. Roll out the other half and cut out the same number, this time using a smaller cutter to make a hole in the middle.
6. Bake for about half an hour until golden.
7. Leave to cool completely and spread jam on the unholed shapes. Stick the holed shapes on top.
8. Dust with coconut or icing sugar as you please!