



Vanilla Heart Cookie Sandwiches

14 Portions



Easy

● up to 60 Min.



Ingredients:

For the Biscuits:

125 g Lightly Salted Butter (4 ½ oz) softened
125 g Caster Sugar (4 ½ oz)
1 Egg Yolk
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)
250 g Plain Flour (9 oz)
1 Dr. Oetker Baking Powder Sachet (1 tsp)

To Decorate:

25 g Unsalted butter (softened)
40 g Icing Sugar (1 ½ oz)
2.5 ml Dr. Oetker Madagascar Vanilla Extract (½ tsp)
100 g Raspberry Jam (3 ½ oz) seedless, or your favourite jam

1 Vanilla Heart Cookie Sandwiches:

Line 2 large baking trays with baking parchment. In a bowl, beat the butter and caster sugar together until soft and creamy. Stir in the egg yolk and Vanilla Extract.

2 Sift the flour and Baking Powder on top and blend together to form a mixture that resembles a crumble topping. Using your hands, bring the mixture together to form a firm dough. Turn onto a lightly floured surface and knead until smooth and pliable.

3 Roll out half the dough to a thickness no greater than ½ cm (¼ inch). Using a 6.5cm (2 ½ inch) wide heart shaped cutter, cut out 14 hearts, re-rolling as necessary. Transfer the hearts to one of the baking trays and prick lightly with a fork. Chill for 30 minutes.

4 Meanwhile, roll out the remaining dough as above. Using the same cutter, cut out more hearts but this time cut out the centres using a 3.5cm (1 ¼ inch) wide heart cutter to make heart-shaped frames. Re-roll the trimmings and the cut out small hearts to make 14 heart-shaped frames in total. Arrange on the prepared baking trays and chill for 30 minutes.



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- 5 Ten minutes before baking, preheat the oven to 180°C (160°C Fan, Gas Mark 4). Bake the cookies for about 10 minutes until firm and lightly golden. Leave to cool on the baking trays for 5 minutes before transferring to a wire rack to cool completely.

- 6 To decorate, put the butter in a bowl and beat until soft and pale in colour. Gradually sift and beat in the icing sugar until creamy and soft. Stir in the Vanilla Extract and spread a little over the underside of the whole heart cookies. Top with a little jam and sandwich together with a heart-shaped cookie frame. Fill the centre of each heart with a little more jam. Your cookies are now ready to serve and enjoy!

Tip from the Test Kitchen

- Once your cookies are assembled, you may find it easier to fill the centre of the heart with more jam by piping it through a small piping bag with a small piece snipped off the end.

