



Raspberry Butter Cookies

A light butter cookie with raspberry filling. You can also use another flavor of filling such as lemon, strawberry etc.

Makes 2-dozen cookies

Food Processor

2 baking sheets, fitted with parchment paper

Preheat oven to 350°F

3 cups	all-purpose flour	3 tbsp	whole milk
1 cup	granulated sugar	1 large	egg, beaten
2 tsp	baking powder	1 tsp	vanilla extract
1/2 tsp	sea salt	1/2 cup	raspberry filling
1 cup	unsalted butter, cold, cut into small pieces		

1. In work bowl of food processor fitted with metal blade, pulse flour, sugar, baking powder and salt about 10 times. Take the butter pieces and distribute around the work bowl. Place lid back on and pulse about 15 times.
2. In a pourable container, add the milk, egg, and vanilla. With motor running, pour liquid through the feed tube. When the mixture starts to gather, turn off the processor and turn out onto a floured surface.
3. Place the mixture into 2 round flattened discs. Wrap tightly with plastic wrap. Refrigerate for 20 minutes.
4. Take each disc out and roll out on a floured surface to about 1/4-inch thick. Using a 2-inch square cutter or a pizza wheel, cut squares of dough, placing on prepared baking sheet.
5. In the middle of each square, place about 1/2 tbsp of raspberry filling. Take two corners of the dough and press them into the filling.
6. Bake in preheated oven for 20-22 minutes or until the sides are light brown.
7. Let cool on baking sheet before removing to a tray. You can dust with powdered sugar if desired.