

Jammie Bodgers

These buttery cookies are an absolute classic. Sandwiched with buttercream and a generous spoonful of strawberry jam, they make a perfect snack served with a glass of milk at teatime, or are equally good wrapped tightly, and popped in a lunchbox as a post-sandwich treat.

Makes 20

225g/8oz/2 cups plain (all-purpose) flour
175g/6oz/¾ cup unsalted (sweet) butter,
chilled and diced
130g/4½oz/½ cup caster
(superfine) sugar
1 egg yolk

For the filling

50g/2oz/¼ cup unsalted (sweet)
butter, at room temperature, diced
90g/3½oz/scant 1 cup icing
(confectioners') sugar
60–75ml/4–5 tbsp strawberry jam

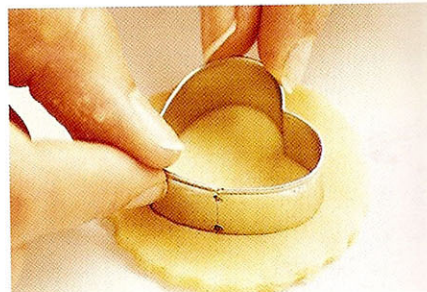
Cook's Tip

If you don't have a small cutter for the cookie centres, use a sharp knife to cut out triangles or squares instead.

1 Put the flour and butter in a food processor and process until the mixture resembles breadcrumbs. Add the sugar and egg yolk and process until the mixture starts to form a dough.

2 Turn out on to a floured surface, and knead until smooth. Shape into a ball, wrap in clear film (plastic wrap) and chill for at least 30 minutes. Preheat the oven to 180°C/350°F/ Gas 4. Grease two baking sheets.

3 Roll out the dough thinly on a lightly floured surface and cut out rounds using a 6cm/2½in cookie cutter. Re-roll the trimmings and cut out more rounds until you have 40.



4 Place half the cookie rounds on a prepared baking sheet. Using a small heart-shaped cutter, about 2cm/¾in in diameter, cut out the centres of the remaining rounds. Place these rounds on the second baking sheet.

5 Bake the cookies for about 12 minutes until pale golden, then transfer to a wire rack and leave to cool completely.

6 To make the buttercream, beat together the butter and sugar until smooth and creamy.



7 Using a palette knife (metal spatula), spread a little buttercream on to each whole cookie. Spoon a little jam on to the buttercream, then gently press the cut-out cookies on top, so that the jam fills the heart-shaped hole.

The Ultimate Cookie Book
Catherine Atkinson

