



Jelly Cookies

20'

Hands on

2 hours'

Hands off

15'

Cook Time

12-15

Portion(s)

1

Difficulty



Method

- Sift the flour and baking powder together into a bowl.
- Add the remaining ingredients to a mixer's bowl and beat very well, using the whisk attachment, until the mixture becomes light and fluffy.
- Scrape down the sides of the bowl and beat for 1-2 minutes more.
- Add the flour and mix to combine.
- Wrap the dough in plastic wrap and refrigerate for at least 2 hours.
- Preheat oven to 170* C (338* F) Fan.
- When ready, remove from refrigerator. Place dough between 2 sheets of parchment paper and dust with a generous amount of flour so the dough doesn't stick. Use a rolling pin to roll out the dough between the 2 sheets of parchment.
- It should be rolled out to be 3-4 cm thick.
- Select 2 round cookie cutters. One that is 6 cm in diameter and the other 4 cm.
- Divide the dough in half.
- Use the 6 cm cookie cutter to cut out circles from one half of the dough (this will be the bottom part).
- For the other half of the dough, cut out circles with the 6 cm cookie cutter and then use the 4 cm cookie cutter to cut out the center.
- Spread the cookie dough on baking sheets lined with parchment paper.
- Bake for 13-15 minutes.
- Remove from oven. Allow cookies to cool completely and fill with your favorite [jelly](#)!

Tip

The secret for all cookies made with butter and sugar is to beat them very well at the beginning so they can be light and fluffy... The more you beat the mixture in the mixer.. the better they will turn out!

Ingredients

For cookies:

- 160 g butter
- 150 g granulated sugar
- 110 g cream cheese
- 1 egg
- grated zest and juice from 1 lime
- 300 g all-purpose flour
- 3 g baking powder

For filling:

- jelly
- mixed nuts, finely chopped (optional)

Διατροφικός πίνακας

Nutrition information per portion

181 Calories (kcal)	13.7 Total Fat (g)	8.6 Saturated Fat (g)	13.1 Total Carbs (g)
9%	20%	43%	5%
13.0 Sugars (g)	1.2 Protein (g)	0.0 Fibre (g)	0.2 Sodium (g)
14%	2%	0%	3%