



Swedish Jelly Cookies

1 cup unsalted butter, softened
2/3 cup confectioners' sugar
1 egg yolk
1 Tablespoon vanilla
1/2 teaspoon fresh grated lemon peel
1/2 teaspoon cardamom
1/8 teaspoon salt
2-1/8 cups all-purpose flour
2/3 cup sliced almonds, fine chop
1/2 cup fruit spread or your favorite jam as desired
For Sprinkling: Confectioners' sugar as desired

Preheat oven to 350-degree F. Line two insulated cookie sheets with silicone mats. Set aside.

In a mixing bowl, cream butter and confectioners' sugar; add egg yolk, vanilla, lemon peel, cardamom, and salt; blend thoroughly. Stir in flour to form soft dough.

Using a 1/2 Tablespoon cookie scoop, form into about 36 balls. Place fine chopped almonds on waxed paper; roll each ball to coat with fine chopped almonds. Place balls on two prepared cookie sheets.

With your finger, make a deep indentation in center of each cookie; fill indentation with about 1/4 teaspoon fruit spread. Bake in preheated 350-degree F oven for 15 minutes. Remove from oven; cool about 5 minutes; remove to cooling rack placed over waxed paper. Sprinkle cookies generously with confectioners' sugar. Let cool.

Top each cookie center with another 1/8 to 1/4 teaspoon fruit spread for an attractive jelly filled cookie. Yield: about 36 cookies

About the Recipe: Jelly filled butter meltaway cookie is flavored with a touch of cardamom and lemon zest. Covered in a blanket of confectioners' sugar, they make a sweet ending for a Swedish supper.