

Queen of Cups Jammie Dodgers

*Courtesy of the Queen of Cups and **In Our Grandmothers' Kitchens***

I have to be frank and tell you that when I made these cookies they were much less lovely than Becca's creations. And the jam (I didn't have raspberry so I used strawberry) got a bit runny. They tasted absolutely wonderful, however. The cornstarch in the recipe gives them a unique, delicate texture.

Ingredients:

1 cup confectioner's sugar
1 cup cornstarch
2 cups flour
3 sticks (3/4 pound) unsalted butter, softened
1 tablespoon water
jam as needed (Becca likes to use seedless raspberry)
more confectioner's sugar for dusting

Instructions:

In a large bowl mix all ingredients (except the jam and final sugar!) until they come together in a soft ball.

Wrap the ball in waxed paper and refrigerate for 1 hour.

Preheat the oven to 350 degrees.

Remove the dough from its wrapping and place it on a lightly floured board. Whack it briefly with your rolling pin to start to loosen it up.

Roll the dough out until it is 1/8 to 1/4 inch thick. Be sure to turn the dough 45 degrees with each roll to keep it even. If your rolling pin starts getting sticky, it's perfectly all right to use your hands to roll the dough instead.

Use your favorite cookie cutter to cut out shapes. (At the tea shop they use a heart-shaped cutter). Cut out a smaller shape in the center of half of the cookies.

Place the unbaked cookies on parchment-covered sheets. (I used my silicone baking mat.) They do not expand in the oven so they may be reasonably close together.

Bake the cookies (including the small cut-outs, which you may use for decorating pastry or just eat!) for five to ten minutes, or until they are lightly browned. "Keep your eye on them—they bake fast!" Becca Byram cautioned. "Don't make a cup of coffee because it will take too long."

Let the cookies sit on their pans above a cooling rack for 20 to 25 minutes before removing.

Just before serving cover the cookies that don't have shapes cut out of them with a dab of jam; then cover the jam with the cut-out cookies so that the jam peeks through.

Dust with confectioner's sugar and serve. Makes about a dozen cookies (more or less, depending on the size of one's cookie cutters).