



## Ingredients

### Ingredient Checklist

- ½ cup butter
- ½ cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ cup raspberry jam
- 1 cup confectioners' sugar
- ¼ teaspoon almond extract
- 1 tablespoon hot water
- ¼ cup candied cherries, chopped- optional

## Directions

### Instructions Checklist

- **Step 1**  
Cream butter. Add sugar, creaming well. Beat in egg and vanilla. Combine flour and baking powder; gradually add to creamed mixture.

- **Step 2**

On a lightly floured surface, roll out dough to 1/8 inch thickness. Cut into 2 inch rounds, and place on ungreased baking sheets.

- **Step 3**

Bake at 350 degrees F (175 degrees C) for 10 minutes, or until very lightly browned at edges. Cool thoroughly.

- **Step 4**

Spread half of the cookies with jam, and top with remaining cookies.

- **Step 5**

Combine confectioners' sugar, almond extract, and enough hot water to make a thin icing. Frost tops of cookies. Top each with a small piece of candied cherry.