

Jammie Dodgers: Shortbread with Raspberry Jam This recipe serves: 6

November 20th, 2020

Prep Time: 01:30

Cook Time: 00:30

Jammie Dodgers are a common British desert sandwich using short-bread biscuits (called cookies in the US), with a raspberry jam filling. Based on the size of the cookie cutters used, this recipe yields about 6 to 8 finished Jammie Dodgers, depending on the size of your cookie cutters.

Ingredients:

14 Tablespoons (1.75 Sticks) Unsalted Butter, softened but NOT melted to a liquid

6 Tablespoons (75 Grams) Sugar

2 Teaspoons Vanilla Extract

1/4 Teaspoon Table Salt

2.5 Cups (310 Grams) All-Purpose Flour

Seedless Raspberry Preserves

Powdered Sugar

Directions:

Pour the Sugar into a medium bowl. Add the Salt and Vanilla. Mix well.

Add the butter. Stir or beat until the ingredients are fully mixed.

Continue to mix the Butter and gradually add in the Flour until fully integrated.

Form the Dough into a large flat disc and wrap with plastic wrap.

Refrigerate for 15 minutes or up to 1 week.

Place the Dough between 2 large sheets of parchment paper.

Use a rolling pin with 1/4 inch thickness bands to roll out the Dough so that the Dough is less than 1/4 inch (about 6 mm) thick.

After rolling the dough out to the expected thickness, place the Dough (in the parchment paper sheets) into the freezer for about 15 minutes to solidify the dough again.

Remove the Dough from the freezer and use a Cookie cutter to cut the Dough into 12 or 16 (as many as possible) serving-sized Cookies.

Re-roll any remaining Dough scraps, if necessary to use all of the Dough.

Use a smaller cookie cutter to cut a hole in the center of half of the Cookies.

Spread a new sheet of parchment paper in a large oven sheet pan.

Arrange the Cookies on the parchment paper so that they are not touching each other.

Preheat oven to 325° F.

Chill the tray of Cookies in the freezer again for 10 or 15 minutes while the oven preheats. This will help the Cookies retain their shape while they cook.

Bake for 25 minutes. Remove from the oven before the Cookies begin to brown.

Cool completely on a wire rack for at least 10 minutes.

Turn over each of the Solid Cookies (the cookies without a hole in the center) so that the most presentable surface is on the underside.

Spread about 1 teaspoon Raspberry Jam liberally on top of each Solid Cookie, ensuring full coverage from edge to edge

Lightly dust the top of the Cookies with holes, with Powdered Sugar.

Place one of the Cookies with a hole on top of each solid Cookie.

If desired, add an additional dab of Raspberry Jam into the hole in the center of each Jammie Dodger.