ST. VALENTINE'S DAY · FEBRUARY 14

St. Valentine's jam heart cookies

Prep 25 min **Cook** 14 min **Chill** 30 min **Total** 1 hr 9 min **Makes** About 30 cookies **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. Baked jam stays very hot. Let the cookies cool for 10 minutes before children touch them.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and egg. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

- 1 cup (225 g) butter, softened
- ⅔ cup (130 g) sugar
- 2 egg yolks
- 1 tsp vanilla extract
- ¼ tsp salt
- 2¼ cups (280 g) all-purpose flour
- ⅓ cup (about 110 g) seedless raspberry or strawberry jam

METHOD

1. Beat the butter and sugar until creamy. Beat in the egg yolks, vanilla, and salt.
2. Mix in the flour on low speed until a soft dough forms. Cover and chill for 30 minutes so the cookies hold their shape.
3. Heat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
4. Roll the dough into 1-inch (2.5 cm) balls and set them 2 inches (5 cm) apart. Press a thumb into each ball twice, tilted to the left and then to the right, so the two prints meet in a little heart.
5. Fill each hollow with about ½ teaspoon of jam.
6. Bake 12 to 14 minutes, until the edges are just golden. Cool on the sheet for 10 minutes, then move to a rack.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Roll the dough balls
- Press the thumbprint hearts
- Spoon in the jam
- Write a kind note for someone who needs one

GOOD TO KNOW

- Cookies keep for 5 days in a single layer in an airtight tin.
- Use two jams, red and pink, for a valentine plate, or dust the cooled cookies with powdered sugar.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Saint Valentine, pray for us, and help us love others the way Jesus loves us.