



RASPBERRY HEART COOKIE



STEP 1: Preheat oven to 375° F. While the oven is preheating, place provided parchment paper on the baking sheet and arrange the Almond Raspberry Heart Cookies on the parchment paper, making sure they have at least ½” of space between each piece to bake evenly. Next, remove the piping bag filled with our signature raspberry jam and leave at room temperature.



STEP 2: Place the baking sheet in the middle of the oven. Bake the Almond Raspberry Heart Cookies for 20-25 mins. in a conventional oven, 15-20 mins in a convection oven, or until the edge of the top layer of the cookies are golden brown.



STEP 3: When the edges of the top layer of the Raspberry Heart Cookies reach a golden brown, remove them from the oven and transfer to a cooling rack. (Baker's Note: the cookies are topped with a layer of sweet almond dough which gets a richer golden brown color compared to the bottom layer of butter dough.) Cut ¼” off the tip of the filled piping bag. Fill the raspberry jam in the center heart shape while cookies are warm. Optional: Prior to piping the raspberry jam, dust top of the cookies with powdered sugar. Voilà! Eat your heart out!

**Because all ovens vary, check the cookies 5 mins. before the recommended baking time.*