



Smiley Face Cookies

These jam filled cookies will go down a treat with kids and grown ups alike!

Ingredients

- 11.25oz Plain Flour
- 7oz Chilled Butter
- 4.5oz Golden Caster Sugar
- 1 tbsp Vanilla Extract
- 2 Large Egg Yolks



Step 1

Preheat the oven to 180°C/ 350°F/ Gas Mark 4. Cream together the butter and sugar until light and creamy. Add the beaten egg yolks and vanilla and mix well.

Step 2

Gradually add the flour and mix until the mixture forms a firm dough. Wrap with cling film and chill for 1 hour.

Step 3

Roll the dough to 3mm thickness on a lightly dusted surface. Divide the dough in half and cut out an equal amount of smiley faces and solid hearts.

Step 4

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Step 5

Bake the cookies for approximately 8 minutes or until lightly browned.

Step 6

Transfer the biscuits onto a cooling rack to cool.

Step 7

Once cooled, place a teaspoon of your chosen filling (we have used strawberry jam) onto the solid heart and place the smiley face cookie on top.