

HILDA-BROTLE

Ingredients

- 1/4 cup superfine sugar
- 2/3 cup unsalted butter, cubed
- 1 medium egg yolk
- 1 pinch salt
- 2 tsp vanilla sugar (or 1 1/2 tsp vanilla extract)
- 2 cups all-purpose flour, sifted, plus extra for dusting
- Confectioners sugar for dusting
- 3/4 cup jam (raspberry, red currant, or similar, without seeds)
- 1 Tbsp water

Directions

1. Preheat oven to 350 degrees. Line baking sheet with parchment paper.
2. Put the superfine sugar and butter in a bowl and beat until frothy and light. Beat in egg yolk, salt, and vanilla sugar. Add the sifted flour and, with your hands, mix until dough is smooth and pliable.
3. Roll out the dough on a lightly floured surface until 1/8-inch thick and cut out cookies with a 2 1/2 - 3-inch-diameter fluted cookie cutter. Transfer the cookies to prepared baking sheet. Cut out and remove the centers of half the cookies with a smaller cutter--a big piping nozzle or the screw cap of a bottle work well.
4. Bake for 10 minutes, or until light golden. Transfer to a wire rack and leave to cool.
5. Once cool, place the cookies with a hole precisely on top of the full cookies. Dust with confectioners' sugar.
6. Put the jam into a saucepan, add the water and bring to a boil. Using a spoon, carefully pour hot jam into the holes of the cookies. Leave to cool. Store in an airtight container and they will keep for several weeks.