**JAM COOKIES**

**Ingredients**

* Jam of any flavour of your choice as required
* Softened butter 1¼ cups
* Powdered sugar 1 cup
* Eggs 2
* Refined flour (maida) 3 cups + for dusting
* Baking powder 1 tsp
* Nutmeg powder ¼ tsp
* Clove powder ¼ tsp
* Salt ½ tsp
* Powdered almonds 1 cup
* Icing sugar to dust

**Methods**

* Take butter in a mixing bowl, add powdered sugar and mix with a wooden spoon till well mixed.
* Add eggs, one at a time, and beat with an electric beater till the mixture is creamy and fluffy.
* Mix refined flour and baking powder together in another bowl and then add it to the butter-sugar mixture. Add nutmeg powder, clove powder and salt and mix everything well to make a dough.
* Add almond powder and mix well. Keep the mixture in the refrigerator for 1 hour so that it sets.
* Preheat oven to 180º C. Line a baking tray with butter paper
* Dust a little flour on your worktop, keep the dough over it and roll it as thinly as possible. If the dough sticks to the rolling pin, dust a little flour over the rolled out sheet and continue to roll till you get the desired thinness.
* Keep a heart shaped cookie cutter over the sheet and cut out 8 heart shaped cookies. Now keep a smaller heart shaped cookie cutter in the centre of 4 cookies and cut. Remove the extra dough around the hearts.
* Keep all the cookie hearts on the prepared baking tray, keep the tray in the preheated oven and bake for 10-15 minutes.
* Bring the tray out of the oven and spread out the cookie hearts on the work top.
* Smoothen the jam and spread 1 tbsp of it over each full heart. Take icing sugar in a sieve and dust it over the cut out hearts. Keep each cut out heart over a full heart and press gently.
* Take some jam in an icing syringe bottle and fill up the cut out centres with more jam.
* Arrange them on a serving plate and serve.