

Blackberry Peekaboo Cookies

#cooking/recipe

#2019/December#

#cooking/dessert

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Ingredients

1/2 cup butter, softened
1/2 cup shortening
2 cups packed brown sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
4 cups all-purpose flour
1-1/2 teaspoons baking soda
1-1/2 teaspoons salt
3/4 cup seedless blackberry spreadable fruit

Process

Cream butter, shortening and brown sugar until light and fluffy. Add 1 egg at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour, baking soda and salt; gradually beat into creamed mixture. Divide dough in half. Shape each into a disk; cover. Refrigerate until firm enough to roll, about 30 minutes.

Preheat oven to 350°. On a lightly floured surface, roll each portion of dough to 1/8-in. thickness. Cut with a floured 2-in. round cookie cutter. Place half of the circles onto parchment-lined baking sheets. Spread 1 teaspoon spreadable fruit in the center of each circle; top with remaining circles, pressing edges lightly to seal.

Bake until light brown, 10-12 minutes. Remove from pans to wire racks to cool.

Nutrition

Servings: 3 dozen cookies - 1 per serving

Calories: 162

Fat: 6g

Carbs: 26g

Protein: 2g

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