

martha stewart

"Jamaretti" Cookies

★★★★☆

Spread the love and pass these cookies, loaded with your favorite jam.

Prep: 20 mins

Total: 45 mins

Yield: Makes about 3 dozen



Ingredients

2 1/4 cups flour (spooned and leveled), plus more for work surface
1 teaspoon baking powder
1/2 teaspoon fine salt
1/2 teaspoon ground cinnamon
1/2 cup almond paste
3/4 cup sugar
1 stick unsalted butter, room temperature
2 large eggs
1/2 cup jam (apricot, blackberry, or raspberry)
1 cup confectioners' sugar
4 teaspoons whole milk

Directions

Step 1

Whisk together flour, baking powder, salt, and cinnamon. In a food processor, pulse almond paste and sugar until smooth. Add butter and eggs and blend until smooth. Add flour mixture and pulse until dough forms. Divide into 4 equal pieces, wrap in plastic, and chill 30 minutes.

Step 2

Preheat oven to 350 degrees. On a lightly floured surface roll each piece into a 10-inch log. Transfer logs to 2 parchment-lined baking sheets and flatten to about 2 inches across. Bake until just dry, 12 to 15 minutes.

Step 3

Remove from oven; with the handle of a wooden spoon, make a trench down each log. Spread 2 tablespoons jam into each trench. Bake until golden brown, 8 to 10 minutes more. Let cool on sheets on wire racks.

Step 4

Whisk together confectioners' sugar and milk until smooth. Drizzle glaze over logs. Let glaze harden, 20 minutes. With a serrated knife, cut logs on the diagonal into 1-inch slices. (Store in airtight containers, up to 1 week.)

Cook's Notes

This dough can be prepped and frozen up to a week in advance. Just thaw it in the refrigerator overnight.