

Raspberry Crumble Cookies

Poetry & Pies

prep time: 5-10 minutes

bake time: 15-20 minutes

total time: 30 minutes

servings: about 24



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- 1 cup (224g) unsalted butter, softened
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (13g) [vanilla extract](#)
- ¼ to ⅓ cup (75-100g) raspberry jam (store bought or [homemade](#))

Instructions

1. If using homemade jam, make that ahead of time so it can set in the fridge.
2. Preheat oven to 350F/175C. Lightly butter and flour the wells of [2 cupcake pans](#) (or you can use [baking spray](#)).
3. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
4. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
5. Add flour and beat on low just until combined.
6. Take about 1 rounded tablespoon of dough and press into the bottom of each cupcake well. Try to press it as flat as possible. Optionally, you can make a small

dip in the center, but don't make it too deep. You should use up about $\frac{2}{3}$ to $\frac{3}{4}$ of the dough doing this.

7. Spoon about 1 teaspoon of jam into the center of each cookie and spread to almost the edges.
8. Take the remaining dough and crumble over the jam. If it difficult to crumble, you can freeze it for about 10 minutes to make it harden (and thus crumble easier).
9. Bake for 15-20 minutes, until the edges turn golden brown. Check early, as oven times can vary widely. Let cool in pan about then use a sharp knife to help "pop" each cookie out.

Enjoy! Cover leftovers and keep at room temperature for up to 1 week. If you keep them in an airtight, locking container, they will actually soften after a day or two. In that case, you can pop them in the oven for a couple minutes to get that crisp back.