

Valentine Cookies

(This week we are baking to our theme not the sound of the week).

Ingredients:

- 480g plain flour
- 227g butter, softened
- 200g sugar
- $\frac{3}{4}$ teaspoon salt
- $\frac{3}{4}$ teaspoon baking powder
- 2 eggs
- 2 teaspoons vanilla extract
- Jam (your favourite flavour)
- Round and heart-shaped cookie cutters

Directions:

1. Set the oven on to 180°C.
2. Mix flour, softened butter, sugar, eggs, salt, baking powder and vanilla in a big bowl until it forms a dough.
3. Wrap the dough and chill it in the fridge for about 2 hours.
4. Roll out the chilled dough and cut into circles.
5. Cut heart shapes from the centres of half the circles.
6. Spread jam on the whole circles.
7. Place the heart-cut circles on top of the jammy ones.
8. Bake for 10 minutes until golden.
9. Cool and enjoy your lovely Valentine's cookies!

