THE J.M. SMUCKER Co

Empire Cookies

Prep Time	Cook Time	Serves	Difficulty
30 mins	14 mins	42	N/A

Ingredients

- **Cookie Dough:**
- 2 cups (500 mL) butter, softened
- 1 cup (250 mL) sugar
- 3 1/4 cups (800 mL) **Robin Hood®** Original All Purpose Flour
- 1/2 cup (125 mL) cornstarch
- **Filling:**
- 1/2 cup (125 mL) **Smucker's®** Raspberry Spread
- **Topping:**
- 1 cup (250 mL) icing sugar
- 3 tbsp (45 mL) milk
- 1 tbsp (15 mL) butter
- 21 Maraschino cherries, cut in half

Directions

Step 1:

Preheat oven to 350°F (190°F). Line baking sheets with parchment paper.

Step 2:

Beat butter in a large bowl of an electric mixer on medium-high speed until very light in texture, about 5 minutes. Add sugar and continue beating until sugar is completely combined, about 2 to 3 minutes.

Step 3:

Combine flour and cornstarch in a separate bowl. Add to butter mixture on low speed until well combined.

Step 4:

Divide dough into 4 pieces. Roll one piece of dough on a lightly floured surface about 1/4" (5 mm) thick. Cut into shapes with 2" (5 cm) round cookie cutter. Place on prepared baking sheets about 1" (2.5 cm) apart. Continue with remaining dough. Gather scraps together and roll.

Step 5:

Bake in preheated oven 12 to 14 minutes. Cool on wire cooling rack.

Step 6:

Filling: Spread bottoms of half the cookies with jam; top with remaining cookies.

Step 7:

Icing: Beat icing sugar, milk and butter until smooth. Add tsp (5 mL) milk at a time if you have to thin it out for spreading. Spread icing over top of cookies. Top each cookie with cherry half. Let icing set before serving or freezing.

Images

