

Blueberry Jam Sandwich Cookies (adapted from Bon Appetit 2009)

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JAM

- 2 cups fresh blueberries (12 oz.)
- 2 tablespoon powdered fruit pectin
- ½ teaspoon unsalted butter
- 1 cup sugar

For the Jam: Combine blueberries, fruit pectin, and butter in a large non-stick skillet. Stir constantly over medium-high heat until mixture boils. Add sugar and return to boil, stirring until sugar dissolves. Boil until mixture is reduced to 1½ cups, about 5 minutes. Remove from heat. Transfer mixture to small glass bowl; cover and chill until jam is cold, at least 6 hours (jam will thicken while chilling.) **DO AHEAD!** Can be made 1 week ahead. Keep chilled.

Cookies

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup sugar
- 3 tablespoons finely grated lemon peel
- ¼ teaspoon salt
- 2 large egg yolks
- 2 ¼ cups all purpose flour
- Raw sugar (for sprinkling)

For the Cookies: Beat butter, 1 cup sugar, lemon peel, and salt in large bowl until light and fluffy, about 2 minutes. Add egg yolks and beat until blended. Add flour in 2 additions, beating just until blended after each addition. Gather dough together; divide in half. Place 1 dough half on sheet of waxed paper. Form dough into 1 ½- inch-wide square or round log. Chill dough until firm, at least 4 hours. **DO AHEAD!** Can be made 1 day ahead. Keep chilled.

For the FINAL PRODUCT: If it is already all in the fridge and all you have to do is pull it out and bake a bit for a cup of tea with a friend, then life is beautiful, right? You can keep the cookies in the freezer, the jam in the fridge, and when a friend pops over for tea or coffee, you are one prepared chick! Pull it out, bake it up, and off you go on a fabulous, gossip-filled afternoon!

Position your oven rack in the center and preheat to 350°F. Grease 2 baking sheets. Cut dough logs into scant ¼-inch slices. Arrange 12 per baking sheet. Sprinkle half with raw sugar and bake about 10 minutes.

Let cool on a rack. Spread jam on non-sugared side and top with sugared side. Delicious!