

**Terrassen**-from my German mother-in-law who only had 'approximate' quantities for the ingredients.

- 2 cups of flour
- 2 t. baking powder
- A scant ½ cup of sugar
- 1 egg
- Vanilla extract
- 1 stick and 2 T. of butter

Mix it all together till it forms a dough. Then roll it out bits at a time on a well-floured board and cut your cookies. My mother-in-law always makes round ones, but even though I remind myself every year to buy round cookie cutters, I still just use the heart shaped ones! For every solid shape you bake, bake one with the center cut out because these are essentially sandwich-cookies with a window.

Let them bake about 8 minutes at 350°. They shouldn't be brown at all. Then dust the sides with the cut-outs with powdered sugar.

Warm about a half cup of red jam (I usually use seedless raspberry, but currant jelly is traditional) in the microwave for about 30 seconds, then carefully spoon it on the base cookie. My mother-in-law brushes it, but I like more jelly than that and I don't have the patience for the brush!

Carefully transfer the sugared-cut-out tops to the jellied bottoms and they are ready for a party!

