

FINNISH RIBBON COOKIES

(From Anne Gorman, served at May 2009 Southampton Garden Club luncheon)

Ingredients

1 c. butter or margarine, softened
1/2 c. sugar
1 egg yolk
1/2 t. vanilla extract
1/2 t. lemon extract
1/2 t. dried lemon peel
2-1/2 c. flour
1/4 t. salt
2/3 c. raspberry or apricot jam (without seeds!)
1/2 c. powdered sugar
1 T. milk

Directions

In large bowl, beat butter and sugar until creamy. Add egg yolk, vanilla extract, lemon extract and lemon peel; beat well. In a separate bowl, combine flour and salt. Gradually add flour mixture to creamed mixture; blend well. Shape dough into 3/4-inch ropes to the length of your baking sheets. Place ropes 2 inches apart on ungreased baking sheets. With your finger (I usually use the bottom rounded end of my butter knife), press a long groove down the middle of each rope, being careful not to press all the way down to the baking sheet. (This is the groove for the jam, so don't go very deep.)

Bake cookies at 375 degrees for 10 minutes. Remove cookies from oven; spoon jam in a thin line into center grooves. Return to oven and bake 7-10 minutes or until firm and light golden brown. Combine powdered sugar and milk, drizzle hot cookies with sugar mixture. Immediately cut cookies at a 45 degree angle in 1-inch lengths. Let cool several minutes on baking sheets. Remove to cooling racks.

Makes: Approx. 6 dozen