**Sweetheart Cookies**

*Makes 15*

**Equipment**

Pastry brush

2 baking sheets

Kitchen scales and measuring bowls

Large mixing bowl

Round blade knife

Plate

Electric mixer (optional)

Rolling pin

6cm (2 ½ inch) fluted round cookie cutter

3cm (1 ¼ inch) heart-shaped cookie cutter

Small sharpe knife

Palette knife

Small sieve

**Ingredients**

Oil, for greasing

200g (7oz) plain flour, plus a little extra for dusting the work surface

25g (1oz) custard powder

50g (2oz) caster sugar

150g (5oz) butter, at room temperature

1 egg yolk

4 tablespoons seedless raspberry jam

Sifted icing sugar, to decorate

**What To Do**

1. Set the oven to 160 degrees C / 325 degrees F / Gas Mark 3  
   Lightly brush the baking sheets with a little oil.
2. Put the flour, custard powder and sugar into the bowl. Cut the bowl into pieces on the plate then add to the bowl. Rub the butter into the flour mixture between your fingertips to make tiny crumbs, or use an electric mixer.
3. Stir in the egg yolk and mix to a smooth dough first with the round-bladed knife then with your hands when the dough becomes too stiff to stir.
4. Knead the dough on a surface sprinkled with a little flour then cut it in half and roll out one half until about 5mm (1/4 inch) thick. Stamp out large circles using the round cookie cutter.  
   Cut out little hearts from the centre of the half circles, using the half-shaped cutter, and lift out with the end of the small knife. Transfer the rounds to the oiled baking sheets.  
   Squeeze the trimmings together and roll out with the remaining dough, stamping out shapes until you have 15 circles with heart-shaped centres cut out and 15 whole circles.
5. Bake the cookies for 10-12 minutes – slightly less for the heart-stamped ones – until they are pale golden. Loosen the cookies with the palette knife and leave to cook on the baking sheets. They can be stored in an airtight tin for up to 2 days.
6. To serve, spread the jam over the whole cookies, top with the heart-stamped ones then dust with a little sifted icing sugar.

*Tip;*

* *If you don’t have a small heart-shaped cutter, use the upturned end of a piping nozzle to cut out tiny circles instead.*