



Sandwich Cookies made with Rustlin' Rob's Blueberry Preserves

Ingredients

- 3 cups all-purpose flour
- 3/4 cup sugar
- 1/4 teaspoon salt
- 1-1/2 cups cold butter
- 2 tablespoons cold water
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- ½ cup [Rustlin' Rob's Blueberry Preserves](#)
- Confectioners' sugar

Directions

In a large bowl, combine the flour, sugar and salt; cut in butter until mixture resembles coarse crumbs. Stir in water and extracts until mixture forms a ball.

On a lightly floured surface, roll out dough to 1/8-in. thickness. Cut with floured 2-1/2-in. cookie cutters. From the center of half the cookies, cut out a 1-1/2 in. shape. Place 1 in. apart on parchment paper-lined baking sheets.

Bake at **325°** for 12-15 minutes or until edges are lightly browned. Cool for 2 minutes before removing to wire racks to cool completely.

Spread 1/2 teaspoon Blueberry Preserves over the bottoms of the solid cookies. Sprinkle cutout cookies with confectioners' sugar; place over cookies with jam.