

Rhubarb Pie Cookies - Buttery, Jam-Filled, and Baked to Golden Perfection

Rhubarb Pie Cookies ?? A Buttery, Tangy Treat That's Simply Adorable



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 2 cups all-purpose flour
- 1/2 cup powdered sugar
- 1 cup unsalted butter, cold and cubed
- 3/4 cup rhubarb jam
- 1 egg, beaten (for egg wash)

DIRECTIONS

- 1. Preheat :** Oven: Heat to 350°F (175°C) and line a baking sheet with parchment paper.
- 2. Make the :** Dough: In a food processor, pulse together flour, powdered sugar, and butter until it forms a soft dough.
- 3. Roll & :** Cut: Roll dough out on a lightly floured surface. Cut into circles using a cookie cutter or small glass.
- 4. Fill the :** Cookies: Place a spoonful of rhubarb jam on half of the circles. Top with the remaining circles and gently press edges.
- 5. Seal & :** Brush: Use a fork to crimp the edges and seal. Brush the tops with egg wash.
- 6. Bake:** Bake for 12-15 minutes, or until golden brown. Let cool on the baking sheet for 5 minutes before transferring.

TIPS FOR SUCCESS

- Keep the butter cold for a flakier pastry texture-don't overwork the dough.
- Use quality rhubarb jam for the best flavor-homemade or store-bought both work.
- Add a sprinkle of sugar on top before baking for sparkle and crunch.
- Cut in butter with a pastry blender or fork until crumbly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rhubarb-pie-cookies-buttery-jam-filled-and-baked-to-golden-perfection/>