

## Melt-In-Your-Mouth Christmas Raspberry Shortbread Cookies

The Enduring Charm of Shortbread



**OVEN**  
**325°F**

**TIME**  
**1 min**

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### INGREDIENTS

1 cup (2 sticks) unsalted butter, very cold and cut into small cubes  
1/2 cup powdered sugar, sifted, plus more for dusting  
1 teaspoon vanilla extract  
2 cups all-purpose flour  
1/4 teaspoon salt  
1/2 cup raspberry jam or raspberry preserves

### DIRECTIONS

1. Let's bake up these holiday beauties!
2. Prepare : Oven & Pan: Preheat your oven to 325°F (160°C). Line a large baking sheet with parchment paper.
3. Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour and salt.
4. Cream : Butter & Sugar: In a large mixing bowl, beat the very cold, cubed unsalted butter with an electric mixer on medium speed for about 1 minute until it starts to break down slightly.
5. Add : Powdered Sugar & Vanilla: Gradually add the sifted powdered sugar to the butter, beating until just combined. Stir in the vanilla extract. The mixture will be crumbly.
6. Add : Flour Mixture: Add the flour mixture to the butter mixture, beating on low speed until the dough just comes together and forms a cohesive ball. Do not overmix - overmixing develops gluten and can make shortbread tough.
7. Chill : Dough (Crucial!): Divide the dough in half. Gently shape each half into a disc, wrap tightly in plastic wrap, and refrigerate for at least 30 minutes (or up to 2 days). Chilling makes the dough easier to work with and helps prevent spreading.
8. Roll & : Cut Dough: On a lightly floured surface, roll out one disc of chilled dough to about 1/4-inch thickness. Using a 2-inch round cookie cutter, cut out shapes. Use a smaller (about 1/2-inch to 3/4-inch) round cutter to cut out the centers of half of the cookies (these will be your "tops").
9. Assemble : Cookies: Carefully transfer the full-circle

cookies (bottoms) and the cut-out cookies (tops) to your prepared baking sheet, spacing them about 1 inch apart. Gently re-roll any scraps and cut out more cookies.

10. **Bake:** Bake for 12-15 minutes, or until the edges are very lightly golden and the cookies are set. They should still be pale in the center.
11. **Cool:** Let the cookies cool on the baking sheet for 5 minutes before carefully transferring them to a wire rack to cool completely.
12. **Fill & Dust:** Once completely cooled, spread about 1/2 to 1 teaspoon of raspberry jam onto the flat side of each full-circle cookie (the bottoms). Gently place a shortbread cookie with the cut-out center (the tops) on top of the jam, lining them up. Lightly dust the assembled cookies with extra sifted powdered sugar for a festive touch.

## SWAPS & NOTES

**Butter:** The key to true melt-in-your-mouth shortbread is very cold unsalted butter .

Do not substitute with margarine or softened butter, as this will change the texture significantly.

**Powdered Sugar:** Sifting the powdered sugar ensures a smooth dough and prevents lumps.

Granulated sugar can be used, but powdered sugar contributes to the melt-in-your-mouth texture.

## TIPS FOR SUCCESS

**Cold Butter is Non-Negotiable:** This is the absolute most important tip for tender, melt-in-your-mouth shortbread.

**Don't Overmix:** Mix only until the dough comes together.

Overmixing develops gluten, making the shortbread tough.

**Chill the Dough:** Chilling solidifies the butter, which helps the cookies hold their shape and prevents them from spreading too much during baking.

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

Original recipe: <https://chefmaniac.com/melt-in-your-mouth-christmas-raspberry-shortbread-cookies/>