

## The Best Buttery Raspberry Shortbread Cookies for Gifting and Parties

### Raspberry Swirl Shortbread Cookies



**OVEN**  
**350°F**

**TIME**  
**3 min**

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#### INGREDIENTS

Unsalted Butter: 1 cup, softened to room temperature.

Powdered Sugar: 1/2 cup (sifted for the smoothest texture).

Vanilla Extract: 1 teaspoon for that classic aromatic warmth.

All-Purpose Flour: 2 cups, leveled off.

Salt: 1/4 teaspoon to balance the sugar.

Raspberry Jam: 1/3 cup. I recommend using seedless jam for a smoother swirl and cleaner bite.

#### DIRECTIONS

- 1. Cream the Base:** In a large mixing bowl, beat your softened butter and powdered sugar together. You're looking for a light, fluffy consistency-usually about 2-3 minutes of mixing. Stir in the vanilla extract until combined.
- 2. Form the Dough:** Gradually add the flour and salt. I like to do this in two stages. Mix just until the dough starts to clump together. *Pro Tip:* Do not overmix! Overworking the dough develops gluten, which makes shortbread tough rather than tender.
- 3. Roll and Chill:** Divide the dough into two equal halves. Place each half between two sheets of parchment paper and roll into a rectangle about 1/4-inch thick. Slide these onto a baking sheet and chill in the fridge for 30 minutes. Chilling makes the dough manageable for the "swirl" phase.
- 4. The Swirl Technique:** Remove the dough from the fridge. Spread a thin, even layer of raspberry jam over one rectangle, leaving a 1/2-inch border around the edges. Carefully flip the second rectangle of dough on top of the jam-covered one.
- 5. Starting from the long side, roll the layered dough into a tight log (like a jelly roll). Wrap the log tightly in parchment paper and chill for at least 1 hour. This is the secret to getting those perfect, round slices!**
- 6. Slice and Bake:** Preheat your oven to 350°F (175°C). Line your baking sheets. Slice the firm log into 1/4-inch rounds and place them on the sheets. Bake for 10-12 minutes. You want the edges to be just barely golden-the centers should remain pale.

## SWAPS & NOTES

You can easily swap this for strawberry, apricot, or even blackberry jam.

Just ensure the jam is thick; if it's too watery, it may leak during the rolling process.

The Extract: Swap vanilla for almond extract if you want a "linzer cookie" flavor profile.

Gluten-Free: A high-quality 1:1 gluten-free flour blend works well here, though the cookies may be slightly more fragile.

### TIPS FOR SUCCESS

Temperature Control: If the dough gets too soft while you are rolling the "log," pop it back in the freezer for 10 minutes.

The "Sharp Knife" Rule: Use a very sharp, thin blade (or even unflavored dental floss) to slice the log.

This prevents the dough from squishing and preserves the circular shape.

Seedless is Best: Seedless jam provides a much more uniform look and a better mouthfeel for this specific style of cookie.

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

Original recipe: <https://chefmaniac.com/the-best-buttery-raspberry-shortbread-cookies-for-gifting-and-parties/>