

Raspberry Swirl Shortbread Cookies That Look Fancy but Bake So Easily

1 cup unsalted butter, softened



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 1 cup unsalted butter, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 cup raspberry jam or preserves
- 1 to 2 teaspoons cornstarch, optional, if the jam is very loose

DIRECTIONS

- 1.** Cream the butter and sugar: In a large mixing bowl, beat the softened butter and powdered sugar until smooth and fluffy. Mix in the vanilla extract.
- 2.** Add the dry ingredients: Add the flour and salt, mixing just until a soft dough forms. Be careful not to overmix. Shortbread stays tender when the dough is handled gently.
- 3.** Prepare the jam swirl: If needed, stir the raspberry jam with a teaspoon or two of cornstarch to thicken it slightly. This helps keep the swirl neat and prevents too much spreading.
- 4.** Shape the dough: Turn the dough out onto a lightly floured surface or between two sheets of parchment. Roll or press it into a rectangle. Spread or dot the raspberry jam lightly over the dough, then gently fold and roll just enough to create a swirled effect. You do not want to fully blend it in.
- 5.** Chill before slicing: Shape the dough into a log or flatten into a slab, depending on the cookie shape you prefer. Wrap and chill for at least 30 minutes so it firms up.
- 6.** Slice and bake: Preheat your oven to 350°F. Slice the chilled dough into cookies and place them on a parchment-lined baking sheet. Bake for 10 to 14 minutes, or until the edges are just beginning to turn light golden.
- 7.** Cool completely: Let the cookies rest on the pan for a few minutes before transferring them to a wire rack. They will firm up as they cool.

SWAPS & NOTES

A seedless raspberry jam gives the smoothest swirl, but regular raspberry preserves work too if you do not mind a little texture.

If your jam seems thin, stir in a bit of cornstarch before using so the swirl stays more defined during baking.

You can also experiment with the fruit layer once you get comfortable with the method.

Strawberry preserves, blackberry jam, or even apricot can create a similar effect, but raspberry is especially nice because it brings a bright tartness that balances the rich cookie base.

TIPS FOR SUCCESS

The biggest key to great shortbread is not overworking the dough.

Once the flour goes in, mix only until everything comes together.

That is what keeps the finished cookies delicate instead of dense.

It helps the dough hold its shape, keeps the butter from melting too quickly in the oven, and makes slicing cleaner and easier.

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

Original recipe: <https://chefmaniac.com/raspberry-swirl-shortbread-cookies-that-look-fancy-but-bake-so-easily/>