

# Flower's cookies

## Ingredients

Dough:

- 200 grams cold butter cut into cubes
- 100 grams icing sugar
- 2 cups (300 grams) white flour
- 1/4 teaspoon salt
- 1/4 cup (60 ml) milk

Filling:

- Smooth strawberry jam
- Icing Sugar

## Let's do it!

Place flour, salt and icing sugar in a food processor.

Add butter and mix with short pulses till you get a crumbly mixture.

Transfer to a bowl and gradually add milk until the dough gets soft and uniformed. Wrap in cling wrap and refrigerate for an hour.

Preheat oven to 375 f degrees.

Roll out the dough on lightly floured baking paper to a thickness of 1/2 cm.

Cut the dough to cookies shape and place it on a parchment paper on a baking tray. Roll out the leftovers and pinch again.

Cut the center out of half the cookies, You can roll out these leftovers again and wink at cookies again.

Bake 10 -12 minutes until cookies begin to turn golden.

Cool completely.

Sprinkle icing sugar generously over the flower's cookies with the hole in the center.

Fill the whole cookies (without the holes) with a teaspoon of jam.

Combine a cookie with icing sugar (and a hole) over each bottom with jam to make a sandwich cookie.

Store in an airtight container at room temperature.