

Jam Shortbread Cookies

Source: <https://bakeschool.com/jam-filled-shortbread-cookies/>

Ingredients

Shortbread cookies

- 230 grams (1 cup) unsalted butter softened
- 63 grams (1/2 cup) icing sugar
- 1 tsp vanilla extract
- 250 grams (2 cups) all-purpose flour
- 1/2 tsp salt

Jam-filled shortbread cookies

- 125 mL strawberry jam
- icing sugar for dusting on top of sandwich cookies

Instructions

Shortbread cookies

- In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and (63 grams) ½ cup of the powdered sugar on medium speed until light and fluffy, about 5 minutes.
- Mix in the vanilla until combined.
- Sift in the flour and salt. Mix on low speed until just incorporated.
- Gather and form a dough. Cover with plastic wrap and refrigerate 30 minutes.
- Preheat oven to 325 °F (165 °C). Line two large cookie sheets with parchment paper (I love the big Nordic Ware cookie sheets that you can get on Amazon).
- On a lightly floured surface, roll out the dough to ¼-inch thickness. Cut out circles with 2-inch cookie cutter. Re-roll scraps to cut out as many circles as possible. You should get about 40 circles. With a tiny heart, star or diamond cookie cutter, cut out centre window in

20 of the circles. Place cookies on prepared cookie sheets, spacing them out.

- Bake 15 to 18 minutes. Let the edges brown just a touch. Not too much! Let cool completely.

How to assemble shortbread sandwich cookies with jam

- Dollop a teaspoon of jam on the 20 "full circle", bottom side of the cookies. Top with the cookies with a centre cut-out window.
- Dust lightly with powdered sugar.

Notes

- This recipe calls for Diamond Crystal fine Kosher salt. If using regular table salt, add half the amount or the recipe may be too salty!
- Recipe makes approximately 40 cookies, but if you sandwich them together with a filling, that would make roughly 20 sandwich cookies once assembled.
- This recipe comes from **Oh Sweet Day** by Fanny Lam.
- I fill the shortbread cookies with raspberry or strawberry jam, or with lemon curd, or chocolate ganache. Maple butter makes an excellent filling too!
- Please note that I bake with uncoated aluminum sheet pans that are light in colour. If you are baking this recipe with darker bakeware, you may have to drop the oven temperature to 300 °F (150 °C) to prevent your baked goods from browning too quickly.

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