**Valentine Jam Shortbread Cookies**

½ cup butter (1 stick)

¼ cup powdered sugar

2 Tbsp. granulated sugar

1 tsp. vanilla extract

1 cup all-purpose flour

¼ tsp. salt

*¼ cup strawberry jam*

**Day 1**

In a medium bowl using an electric mixer, cream the butter, powdered sugar, granulated sugar and vanilla extract until light and fluffy. Add flour and salt and mix until thoroughly combined and a dough forms. **TIP: If your dough is too dry, add 1 Tbsp. of milk.**

**Day 2**

Preheat oven to 375 degrees and grease one cookie sheet. Using a one ounce scoop, portion out the dough into 8-10 pieces.

Divide each dough ball in half, and roll each into two separate balls. Place each dough ball next to each other on the cookie sheet. Press your index finger into each ball of dough, then pinch the bottom of the dough with your thumb and index finger, forming a heart shape. Repeat with remaining dough, spacing each cookie 2 inches apart.

Using a small spoon, mix the jelly until it is smooth without lumps. Spoon a small amount of jelly into the center of each cookie and spread out gently.

Bake for 15 minutes, or until lightly golden brown.

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