

Raspberry Ribbon Cookies (Recipe from my Grandma)

Ingredients:

- ½ C Butter (Softened)
- ½ C Shortening
- ½ C Sugar
- 1 Large Egg Yolk
- 1 tsp. Vanilla Extract
- 2 ½ C Flour
- ½ C Seedless Raspberry Jam
- Icing:
 1. ½ Box Powdered Sugar
 2. ½ Stick of Butter
 3. ¼ C Milk
 4. ½ tsp. Vanilla

Mix:

1. In large bowl beat together butter, shortening, sugar, egg yolk and vanilla at medium speed until mixture is fluffy.
2. At a low speed add flour and salt, beat until blended.
3. Divide dough into 4 discs.
4. Wrap in cling wrap or wax paper and let cool in the refrigerator for 2 hours

Bake Round 1:

1. Heat oven to 350 °F
2. Shape discs into 12" ropes
3. Arrange 2" apart on Ungreased cookie sheet.
4. Flatten ropes slightly until 5/8" thick.
5. Using handle of a wooden spoon, make a ¼" deep groove lengthwise down the center of each rope.
6. Bake for 12 minutes.

Bake Round 2:

1. During first bake, take raspberry jam, dump it into a bowl and stir until completely smooth.
2. Remove now baked ropes from the oven.
3. Gently repress the grooves.
4. Once grooves are repressed, fill them with the smooth jam. (I use a spoon for this, but if you want to use a piping bag, feel free).

5. Put ropes with jam back in the oven for another 8 minutes (Until jam is a little firm and edges of dough are a very light brown).

Cool and Decorate:

1. Once the ropes are done, let them cool for 10 minutes **ON** the pan.
2. While they cool, make the icing by mixing together all of the icing ingredients above in a medium bowl. (Double the recipe if you might want more).
3. After the 10-minute cool, cut the ropes a few times horizontally and move all the now cookies to a cooling rack to finish their cooling.
4. Once completely cool drizzle icing over the tops in any decorative way you want. If you like a thicker icing use more powdered sugar.