

## Raspberry Cream Cheese Cookies

<http://userealbutter.com/2008/04/08/raspberry-cream-cheese-cookies-recipe/>

*modified from The Joy of Cookies by Sharon Tyler Herbst*

2 cups all purpose flour  
1 tsp baking powder  
1/4 tsp salt  
1 cup butter, softened  
8 oz. cream cheese, softened  
2/3 cup granulated sugar  
1 tsp vanilla extract  
4 oz. raspberry jam (no seeds)

In a medium bowl, combine flour, baking powder and salt; set aside. In a large mixing bowl, beat butter, cream cheese, sugar, and vanilla together until light and fluffy. Mix in flour 1/2 cup at a time, blending well. Cover and refrigerate overnight. Preheat oven to 350°F. Divide dough in half, leaving one half in the refrigerator. On a floured surface, roll the dough out to about 3/8 inch thickness. Cut out dough with cookie cutter (I used 2-inch round). Gather and re-roll the scraps. Repeat with second half of dough. Place rounds on ungreased cookie sheet 1 inch apart. Use thumb or other utensil to press a 1-inch wide indentation in the center of each circle. Fill divots with a teaspoon or more of jam, taking care not to overfill. Bake 13-15 minutes or until pale golden brown on the bottom. Cool on racks. Store in an airtight container at room temperature for 1 week or freeze for longer storage.