

## 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  
1/4 tsp almond extract (optional)  
4 oz. raspberry jam

In a medium bowl, combine flour, baking powder and salt; set aside. In a large mixing bowl, beat butter, cream cheese, sugar, vanilla, and if using, almond extract, together until light and fluffy. Mix in flour 1/2 cup at a time, blending well. Place half of the dough between two sheets of wax or parchment paper. Roll to 3/8-inch thickness. Set the dough sandwich (with the paper) on a baking sheet or flat surface and refrigerate for an hour up to 24 hours. Repeat for the second half of the dough.

Preheat oven to 350°F. Take one sheet of dough out of the refrigerator. Cut dough with cookie cutter (I used 2-inch round). Gather and re-roll the scraps between the wax or parchment sheets. Place rounds 1 inch apart on a baking sheet lined with parchment paper. Use thumb or other utensil to press a 1-inch wide indentation in the center of each circle. Return your baking sheet to the refrigerator and repeat the process for the other half of your dough.

Fill the divots of your first half with a teaspoon or more of jam, taking care not to overfill. Repeat for the other half of the dough. Bake 13-15 minutes (15 minutes for me) 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.

**To make amanita mushroom cookies:** Use mushroom cookie cutters. I pressed the mushroom cap indentations with the flat base of a 1 cm diameter handle. Use whatever works, but leave a 1/4-inch margin so the jam doesn't run out and over the cookie during baking. Fill the caps with jam. Bake the cookies the same as round cookies.

For the white dots you can apply white nonpareils sprinkles or pipe small dots of royal icing (recipe on the next page) onto the cooled cookie mushroom caps.

**royal icing**

from [New York Times Cooking](#)

1 1/4 cup (150g) powdered sugar

1 (40g) egg white

scant 1/4 tsp cream of tartar

pinch salt

Whisk ingredients together until stiff and glossy. Use right away or cover surface with plastic wrap and store in airtight container in the refrigerator for a few days.