

Lemon Raspberry Swirls

Best-Loved Cookies | December 2008



These fruity swirls look much harder to make than they are. Vary the jam as desired.

PREP: 50 MINUTES CHILL: 3 HOURS BAKE: 12 MINUTES/BATCH OVEN: 375°

- 1/2 CUP BUTTER, SOFTENED
- 1 CUP GRANULATED SUGAR
- 1 TSP. BAKING POWDER
- 1/4 TSP. SALT
- 1 EGG
- 1 TBSP. MILK
- 1 TSP. ALMOND EXTRACT
- 1/2 TSP. VANILLA
- 2 CUPS ALL-PURPOSE FLOUR
- 1 TBSP. FINELY SHREDDED LEMON PEEL, DIVIDED
- 1/3 CUP SEEDLESS RED RASPBERRY SPREADABLE FRUIT
- 1 1/2 CUPS POWDERED SUGAR
- 2 TBSP. LEMON JUICE
- 1/4 CUP SLICED ALMONDS, TOASTED

In a large mixing bowl, with an electric mixer on medium to high speed, beat butter for 30 seconds. Add the granulated sugar, baking powder, and salt. Beat until combined, scraping sides of bowl occasionally. Beat in egg, milk, almond extract, and vanilla. Beat in flour and 1 1/2 teaspoons of the lemon peel. Cover and chill dough 2 hours.

Place spreadable fruit in a small bowl and stir to break up; set aside. On a lightly floured surface, roll dough to a 12×10-inch rectangle. Spread with fruit spread to within 1 inch of one of the long sides. Roll up dough starting from other long side; pinch edges to seal. Cover and chill 1 hour, turning dough occasionally.

Slice dough into 1/2-inch-thick slices. Place slices, 1 inch apart, on parchment-paper-lined cookie sheets. Bake in a 375° oven for about 12 minutes or until edges are set and bottoms are lightly browned. Cool on cookie sheet for 1 minute. Transfer to wire racks and let cool.

For icing, in a medium bowl combine powdered sugar, lemon juice, and remaining lemon peel. Add enough water to make a drizzling consistency. Drizzle icing over cookies and sprinkle with almonds. Makes 2 dozen cookies.

TO STORE: Place undrizzled cookies between layers of waxed paper in a covered container. Store at room temperature for up to 3 days or freeze for up to 3 months. Before serving, thaw cookies, if frozen. Drizzle with icing and sprinkle with sliced almonds.

Per cookie: 153 cal., 5 g fat (3 g sat. fat), 19 mg chol., 70 mg sodium, 27 g carbo., 0 g dietary fiber, 2 g protein.

“The kids love the swirl of color in this cookie—it reminds them of an old-fashioned lollipop.”

*—Bonnie Massimino
Brookeville, MD*

While they are unmistakably whimsical, these swirly sweets win with their fruity-almond goodness as well.