

## **A Recipe for Easter: Pax Cakes**

### **Ingredients:**

260g plain flour

225g butter (at room temperature)

60g icing sugar

1 tsp vanilla extract

¼ tsp salt

Jam of your choice

### **Method:**

1. In a bowl whisk the flour with the salt.
2. In the bowl of your electric mixer (or with a hand mixer), beat the butter until smooth (about 1 minute). Add the sugar and beat until well combined. Beat in the vanilla extract. Gently stir in the flour mixture just until incorporated.
3. Divide the dough in half and then roll each half between two sheets of parchment or wax paper until it is about 6 mm thick. As you roll, periodically check the top and bottom sheets of parchment and smooth out any wrinkles. Place the dough on a baking sheet (along with the parchment paper) and place in the refrigerator until firm (about 30-60 minutes).
4. Once chilled, remove from refrigerator and peel off the top piece of parchment paper. Using about a 7 cm cookie cutter, cut out the cookies. Use a smaller shaped cookie cutter (hearts, doves, rounds, etc.) to cut out the centres of half of the cookies. (You will be sandwiching two cookies together and there will be a small window or cut out in the top cookie so you can see the jam underneath.) Place the cookies on a baking sheet lined with parchment, spacing the cookies about 5 cm apart. Then put the baking sheet with the unbaked cookies in the refrigerator to chill while you preheat the oven to 180 degrees C.

Bake the cookies for about 10 minutes, or until cookies are lightly browned around the edges. Cool on a wire rack.

To assemble cookies:

1. Place the cookies with the cut-outs on a wire rack and dust the tops with the icing sugar.
2. On the bottom surface of the full cookie (top of cookie will face out) spread a layer of jam. Place the cut-out cookie on top and gently sandwich them together, making sure not to smudge the icing sugar. Using a small spoon, fill the cut-out with a little more jam.

Makes about 12 – 14 sandwich cookies.

Note: You can store the assembled cookies for several days in an airtight container in the refrigerator.