

From Gary's Kitchen

"Jammie Dodgers"

These cookies have been a holiday favorite of ours for many years. They're meant to be a home copy of the packaged English cookies (excuse me, "biscuits"), but I like them better. I adapted the recipe from <http://www.auntiemomo.com/cakeordeath/biscuits.html>. It can be scaled up or down, but the mixing gets messy when doubled, so better to do two separate batches.

Yields about a dozen.

INGREDIENTS

3 ¾ cups all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
1 cup butter, room temperature soft
½ cup packed brown sugar
½ cup white sugar
1 large egg
2 Tablespoons milk
½ tablespoon vanilla extract

INSTRUCTIONS

Combine the flour, baking powder, and salt in a bowl. Using a mixer, beat the butter at medium until fluffy, then continue to beat while gradually adding brown and white sugar, then eggs (one at a time if doubling). Turn beater down to low and alternate adding flour mixture and milk, then finally vanilla.

Divide dough in half, wrap each half in plastic, and chill in the fridge overnight.

Roll dough to about 1/8 inch. You'll want plenty of flour on your board and rolling pin. Cut out 2-inch rounds (I use a scalloped edge), then use a smaller cutter to make a decorative hole in half the cookies (these will be the top of the finished sandwich). Bake on a cookie sheet for 10 minutes at 350°F, then remove to cooling rack.

After cooling, put about a teaspoon of good jam on each solid cookie, then top with the center-cut ones. Any jam you like will work (raspberry is most traditional), but we use homemade jams from the fruit in our garden for a personal touch.



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