INGREDIENTS

Jam-Filled Heart Cookies

- · 2 cups whole wheat flour
- · 1 tsp. baking soda
- 1/4 cup butter, softened
- 1/4 cup oil
- 1/2 cup white or brown sugar
- 1 egg
- 3 tbsp. honey
- 1/2 tsp. vanilla
- 3/4 cup strawberry or raspberry jam



- 1. Mix the flour and baking soda in a bowl. In another bowl, use an electric mixer to beat together the butter, oil, and sugar, until the mixture is creamy and fluffy. Beat in the egg, honey, and vanilla. Add the dry ingredients to the wet ingredients and mix together with a spoon until the dough is smooth. Refrigerate for 30 minutes.
- 2. On a lightly floured surface, roll out the dough until it is ¼ inch (5 mm) thick. Use a heart-shaped cookie cutter to cut out cookies and place them on a lightly oiled baking sheet. Bake at 350 °F (180 °C), two baking sheets at a time, on the oven's top rack, for 8 to 11 minutes, or until the cookies are golden.
- 3. Let the baking sheets cool on racks for three minutes. Spread jam on half the cookies, then top these cookies with the remaining cookies. Put the stacked cookies on the cooling rack and leave them to cool completely. Bake the rest of the dough in the same way.

























Holiday Activity Ideas!



The holidays are all about love!

- Hide the ingredients for the treasure hunt throughout your house and invite the children to find them with the help of the map.
- · Have a child help you make the recipe.
- Decorate brown paper bags in which to put a few cookies, then give them as gifts.
- Older children can copy the recipe on pretty paper to give with the cookies.
- Younger children can colour the label below, cut it out, and attach it to the gift bag.



