



Raspberry Almond Yuletide Delights

The Cookie That Reminds Me of Snow

I first made these cookies one very snowy afternoon. My grandson was watching at the kitchen window. We needed a little sunshine. The raspberry jam looked like red summer, right in the middle of winter. Doesn't that sound nice?

Baking them filled the whole house with a toasty, nutty smell. It chased the gray day away. I still smile thinking about it. What smell makes you feel cozy and happy? I would love to know.

Why We Use Cold Butter

See the recipe says to use chilled butter? This is a small step that matters a lot. Cold butter makes little pockets in the dough. When it bakes, those pockets melt. This makes the cookie tender and just a bit crumbly.

If the butter is soft, the cookies spread too much. They become flat. We want a cookie that holds its shape. It should be sturdy enough for its jam sweater. This little tip helps everything come together right.

A Little Help From Your Food Processor

We use the food processor to grind the almonds right into the flour. It's like magic dust. *Fun fact: grinding the nuts with the flour stops them from turning into almond butter.* It keeps the dough just right.

The machine does the hard work of mixing the cold butter in, too. Your hands stay clean and cool. Do you have a favorite kitchen tool that feels like a helper? Mine is this old wooden spoon. It has stirred a thousand batters.

The Jam Sandwich Hug

The best part is assembly. You must work while the cookies are still warm. The heat softens the jam just enough. It becomes a sticky, sweet glue. Press another cookie on top. It's like giving them a hug.

Then, you roll them in sugar. This gives them a gentle sparkle. It also keeps the jam from sticking to everything. This matters because it makes them pretty and easy to share. Which do you like better, cookies plain or as sandwiches?

Sharing the Delight

These cookies are made for sharing. The recipe makes plenty. I always pack some in a tin for a neighbor. Food tastes better when it's a gift, I think. It carries your good thoughts with it.

Making them teaches patience. You roll, cut, bake, and assemble. Each step has its time. This matters in baking and in life. Good things often take a few quiet steps. What is a recipe that your family loves to make together?

See also Savory Sweet Potato Bake for the Holidays

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	2 cups (10 ounces/283 grams)	
Slivered almonds	1 ¼ cups	1½ cups sliced almonds can be substituted
Sugar	1 cup (7 ounces/198 grams)	Plus extra for rolling
Unsalted butter	16 tablespoons (2 sticks)	Cut into ½-inch pieces and chilled
Vanilla extract	1 teaspoon	
Raspberry jam	½ cup	



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Instructions

Step 1: First, get your oven ready. Move the racks to the middle spots. Heat it to 350 degrees. Line two baking sheets with parchment paper. Now, put 1 cup of flour and all the almonds in your food processor. Let it whir until it looks like fine sand. (A hard-learned tip: make sure your butter is very cold for the best dough!)

Step 2: Add the rest of the flour and $\frac{1}{2}$ cup of sugar to the processor. Give it a quick pulse to mix. Then, add all that cold butter and the vanilla. Pulse it again until a soft dough forms. It will look a bit crumbly at first. Then it will magically come together. I love watching that happen.

Step 3: Lightly flour your counter. Roll the dough out nice and even, about $\frac{1}{4}$ inch thick. Use a round cutter to make your cookies. Press the scraps together and roll them out again. Place the cookies on your sheets, giving them room to breathe. Do you know why we space them out? Share below!

Step 4: Bake them for about 15 minutes. Switch the sheet positions halfway through. You'll know they're done when the edges turn a light, golden brown. Let them cool on the sheets for just 5 minutes. Then, move them to a wire rack. They should still be a little warm for the next step.

Step 5: Put the leftover sugar in a bowl. Spread a teaspoon of jam on the bottom of half the warm cookies. Quickly press a plain cookie on top to make a sandwich. Gently roll each cookie in the sugar. It will stick to the jam and make them sparkle. Let them cool completely. Doesn't that smell amazing?

Creative Twists

These cookies love to play dress-up. You can give them a whole new look. Try one of these fun ideas next time you bake.

See also Blackberry Glazed Roast Duck for Christmas

Swap the raspberry jam for apricot or blackberry. The color and taste will be a lovely surprise.

Add a tiny pinch of cardamom to the dough. It gives a warm, cozy flavor that's perfect for winter.

Dip half of each finished cookie in melted dark chocolate. Let it set on parchment paper. Which one would you try first? Comment below!

Serving & Pairing Ideas

These delights are perfect with a hot drink. I like to stack them on a vintage plate. A little dusting of powdered sugar on top looks like snow. They are also wonderful with a small bowl of vanilla ice cream. The cold and creamy is so good with the jam.

For a grown-up treat, pair them with a glass of sweet sherry. It tastes like toasted nuts and dried fruit. For everyone, a steaming mug of spiced apple cider is just right. The cinnamon and apple are such good friends with almond. Which would you choose tonight?



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Keeping Your Delights Delightful

These cookies keep well for a week in a sealed tin. Layer them with parchment paper. They also freeze beautifully for a month. Just thaw them at room temperature. No reheating is needed.

You can bake the dough rounds ahead and freeze them. Then bake straight from the freezer. Add a few extra minutes to the baking time. I once froze a whole batch for my grandson's surprise visit. It was a lifesaver!

Batch cooking like this saves precious time during the busy holidays. It means more moments for stories by the fire. Have you ever tried storing cookies this way? Share below!

Cookie Troubles? Let's Fix Them

Is your dough too crumbly? The butter was probably too warm. Chill the dough for 30 minutes. This makes it easier to roll and cut.

Are the cookies spreading too much? Your oven might be too cool. Use an oven thermometer to check. I remember when my old oven tricked me. My cookies ran into each other!

Is the jam oozing out everywhere? Your cookies were likely too hot. Let them cool for five full minutes first. This small wait makes a cleaner sandwich.

Fixing these issues builds your kitchen confidence. You learn how ingredients behave. It also ensures every bite is perfect. Which of these problems have you run into before?

Your Quick Questions, Answered

Q: Can I make these gluten-free?

See also Festive Slow Cooker Chicken and Rice Bake

A: Yes. Use a good gluten-free flour blend. The almonds help with texture.

Q: Can I make the dough ahead?

A: Absolutely. Wrap it tightly and refrigerate for up to two days.

Q: What can I use instead of raspberry jam?

A: Any seedless jam works. Apricot or blackberry are lovely choices.

Q: Can I make a smaller batch?

A: Simply halve all the ingredients. Use one baking sheet instead of two.

Q: Any optional tips?

A: A pinch of cardamom in the dough is a *fun fact* my Swedish friend taught me. It's a cozy secret. Which tip will you try first?

From My Kitchen to Yours

I hope you love making these little delights. They always fill my kitchen with a sweet, nutty smell. It reminds me of snowy afternoons with my own grandma.

I would love to hear about your baking adventure. Did your family enjoy them? Have you tried this recipe? Tell me all about it in the comments

below.

Happy cooking!

—Elowen Thorn.



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Raspberry Almond Yuletide Delights

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Dessert](#)

Difficulty: **Beginner**

Prep time: **20 minutes**



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Cook time: **15 minutes**

Rest time:

Total time: 35 minutes

Servings: **24 servings**

Calories: **140 kcal**

Best Season: **Summer**

Description

Raspberry Almond Cookies

Ingredients

- 2 cups (10 ounces/283 grams) all-purpose flour
- 1 $\frac{1}{4}$ cups slivered almonds (see note: 1 $\frac{1}{2}$ cups sliced almonds can be substituted)
- 1 cup (7 ounces/198 grams) sugar
- 16 tablespoons unsalted butter (2 sticks), cut into $\frac{1}{2}$ -inch pieces and chilled
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup raspberry jam

Instructions

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Process 1 cup flour and almonds in food processor until finely ground. Add $\frac{1}{2}$ cup sugar and remaining flour and process until combined. Add butter and vanilla to food processor and pulse until dough forms.
2. On lightly floured surface, roll dough to $\frac{1}{4}$ inch thickness. Using 2-inch round cookie cutter, cut out cookies, gathering and rerolling dough as necessary. Place cookies 2 inches apart on prepared baking sheets and bake until light brown around edges, about 15 minutes, switching and rotating sheets halfway through baking. Cool 5 minutes on sheets, then transfer to wire rack.
3. Transfer remaining sugar to bowl. Working quickly, spread 1 teaspoon jam on bottom of half of warm cookies, then press remaining cookies onto jam to form sandwiches. Roll cookies in sugar to coat. Cool completely on wire rack. Repeat with remaining dough.

Notes

For slivered almonds, 1½ cups of sliced almonds can be substituted.

Keywords:Raspberry, Almond, Cookies, Holiday, Christmas