

## Christmas Stars (Linzers)

Makes about 18

2 ½ cups all purpose flour

1 teaspoon baking powder

¼ teaspoon salt

¾ cup butter, softened

1 cup sugar

2 eggs

1 teaspoon vanilla

10X sugar

6 tablespoons strawberry preserves

In a small bowl, blend flour, baking powder and salt. In a large bowl, beat butter and sugar at medium speed until light and fluffy. Beat in eggs and vanilla until well mixed. Add dry ingredients. Divide dough into 3 parts, wrap in plastic and refrigerate for at least 3 hours.

Preheat oven to 350<sup>0</sup> and grease several cookie sheets. On a floured surface, roll out one third of the dough at a time to 1/8 inch thickness. Cut dough with 2 ¾ inch star shaped cookie cutter. Using 1 ¼ inch star shaped cookie cutter, cut out centers of half of the larger stars. Place on a greased cookie sheet, spaced about 1 inch apart. Bake 6 to 8 minutes. Dust top cookie with 10X sugar as soon as it comes out of the oven. Dip in 10X and wipe off excess. Transfer to racks to cool completely.

Spread 1 teaspoon of preserves in center of a star without a cutout. Place star with cutout on top, to create a sandwich. Repeat with remaining cookies; pack in a covered tin to preserve freshness.