

Blackberry Peekaboo Cookies

Jacquie Franklin - Hot Springs, MT
Taste of Home Grandma's Favorites

Yield: 3 dozen

1/2 cup butter, softened
1/2 cup shortening
2 cups packed brown sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
4 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3/4 cup seedless blackberry spreadable fruit

Preparation Time: 15 minutes

Bake Time: 10 minutes

In a bowl, cream the butter, shortening and brown sugar until light and fluffy. Add one egg at a time, beating well after each addition. Beat in the vanilla.

In another bowl, whisk the flour, baking soda and salt. Gradually beat into the creamed mixture.

Divide the dough in half. Shape each half into a disk. Cover.

Refrigerate until firm enough to roll, about 30 minutes.

Preheat the oven to 350 degrees.

On a lightly floured surface, roll each portion of dough to 1/8-inch thickness. Cut with a floured two-inch round cookie cutter.

Place half of the circles onto parchment-lined baking sheets. Spread one teaspoonful of spreadable fruit in the center of each circle. Top with the remaining circles, pressing the edges lightly to seal.

Bake until light brown, 10 to 12 minutes.

Remove from the pans to wire racks to cool.

Per Serving (excluding unknown items): 5354 Calories; 209g Fat (34.9% calories from fat); 65g Protein; 812g Carbohydrate; 13g Dietary Fiber; 672mg Cholesterol; 6344mg Sodium. Exchanges: 25 Grain(Starch); 1 1/2 Lean Meat; 39 1/2 Fat; 28 1/2 Other Carbohydrates.