



Recipe for Raspberry Tarts

Raspberry Tarts

In the spirit of Valentine's Day, we made these outrageously delicious heart cookies for dessert.

MAINLAND INGREDIENTS

- 3 cups all-purpose flour
- 5 egg yolks
- 1 cup butter, softened
- 1/2 cup plus 2 tbsp. sugar
- 1/2 tsp. vanilla extract
- 2 egg whites, lightly beaten
- 1/3 cup ground walnuts
- 1 1/2 cups seedless raspberry jam



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Directions for Raspberry Tarts

1. In a large bowl, mix the flour, egg yolks, butter, 1/2 cup sugar and vanilla extract, then knead until it forms a soft dough. Chill for 30 minutes.
2. On a floured surface, roll the dough to 1/8 inch thick. Cut a heart for the bottom of the cookie sandwich, and a heart with a smaller heart cut in it for the top. Brush the tops with the egg whites. Mix the walnuts with the 2 tablespoons of sugar and sprinkle on the cookie tops. Place on an ungreased cookie sheet and bake in a preheated 350-degree oven for 10 minutes. Cool.
3. Spread the bottom hearts with a layer of jam and put the tops on. Makes about 26.

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