



Bird's Nest Cookies

Yield: About 27 cookies
Preparation Time: About 30 minutes
Baking Time: About 15 – 20 minutes

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none">• 1 cup (250mL) all purpose flour• ½ tsp (2mL) baking soda• ½ cup (125mL) butter, at room temperature, cubed• 1/3 cup (75mL) sugar• ½ tsp (2mL) vanilla• 1/3 cup (75mL) fine unsweetened coconut• 1/3 cup (75mL) raspberry or blackberry jam	<ul style="list-style-type: none">• Measuring cups and spoons• Spatula• Fork• Medium and large-sized bowls• Wooden spoon• 2 baking trays• Small sharp knife or pastry scraper• Two tiny spoons or small Ziplock bag• Cooling rack

Ingredients:

1. Preheat oven to 175 C (350 F).
2. Line two trays with parchment paper or use non-stick cookie pans.
3. Measure flour and baking soda in a medium-sized bowl. Combine together with a fork. Put aside for now.
4. Place the soft butter in a large bowl. Using the back of a wooden spoon, *cream* the butter until soft.
5. Add the sugar and vanilla and *cream* together until soft and fluffy, like mashed potatoes.

6. Add the flour mixture to the soft butter mixture. Mix together with a spatula until the mixture looks like small crumbs.
7. Scrape the dough out on a lightly floured work surface and lightly knead until the dough comes together and is smooth.
8. Sprinkle the coconut onto the work surface then roll the dough into a log on top of the coconut. Roll the dough log about 30 cm long. Roll the log into a little more coconut.
9. Cut the log into 1 cm thick slices and place on the prepared cookie sheet, about two finger widths apart.
10. Press your thumb into the centre of each cookie so that it makes a little well but not a hole. (You can also *lightly* push the end of a wooden spoon into the slices of cookie dough)
11. Using two tiny spoons, fill the cookie wells with a small amount of jam. You can also *pipe* the jam into the cookie wells using a small Ziplock bag. Place jam into the bag and seal. Snip the corner off of the bag (about ½ cm snip) and squeeze the jam into the cookie wells.
12. Place in the oven for 15 – 20 minutes. The cookies will be a very light golden brown when done.
13. Remove the cookies to a cooling rack when baked.

Tasty Tip:

- Instead of coconut, you can roll the cookie log in finely chopped nuts, such as pecan, hazelnuts or walnuts.
- Instead of jam, you can fill the wells with marmalade or a large chocolate chip.