



## Pawprint Conserve Cookies

**2/3 cup** sugar  
**1 cup** unsalted butter, room temperature  
**1/2 teaspoon** almond extract  
**2 cups** all-purpose flour  
**1/2 cup** Strawberry-Raspberry, Cranberry-Apple or Wild Blueberry Conserve

**Glaze:**  
**1 cup** powdered sugar  
**1/2 teaspoon** almond extract  
**2-3 teaspoons** water

Preheat oven to 350 degrees.

Combine sugar, butter and almond extract in a mixing bowl. With the paddle attachment of your stand mixer or beaters of a hand mixer, beat on medium speed until creamed (approx. 2 minutes). Reduce speed to low and add flour. Beat for 2-3 minutes more, until well mixed. Cover and chill dough for at least 1 hour.

Shape dough into 1 inch balls. Place on sheet pan and indent center of each using your thumb. Fill imprint with about 1/2 teaspoon of conserve.

Bake 14-16 minutes, until edges just begin to turn brown. Mix glaze ingredients together and drizzle over cookies after completely cooling.