

Berry Diagonals

16 tablespoons unsalted butter, softened

½ cup (3 ½ oz.) granulated sugar

2 teaspoons vanilla extract

½ teaspoon table salt

2 ½ cups (12 ½ oz.) all-purpose flour

¾ cup Hazel Blue Acres Blue Razz jam (substitutions can be made)

1 teaspoon lemon juice

¾ cup (3 oz.) powdered sugar

1 tablespoon hot water

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line a rimless baking sheet with parchment paper.
2. Using stand mixer fitted with the paddle, beat butter, sugar, vanilla, and salt on medium-high speed until light and fluffy, 3 to 5 minutes. Stop mixer.
3. Add flour and mix on low speed until mixture comes together in a crumbly dough, about 2 minutes, scraping down bowl halfway through mixing.
4. Transfer to a work surface and knead gently until dough forms a smooth ball.
5. Divide dough into 4 equal pieces. Gently roll and pinch each piece into 14-inch log (if dough cracks pinch it back together).
6. Arrange logs lengthwise on prepared sheet. Press your index finger along length of 1 log to create trough that is ¾ inch wide and ¼ inch to 1/3 inch deep, using fingers of your other hand to mold sides. Repeat with remaining logs.
7. Whisk jam and lemon juice in bowl until smooth. Transfer mixture to piping bag fitted with ¼-inch round tip and pipe evenly among troughs or use 2 spoons to distribute.
8. Bake until logs are lightly browned and firm to touch, about 30 minutes, rotating sheet halfway through baking. Cool on sheet until just warm to touch.
9. Gently slide logs into center of sheet until touching. Whisk powdered sugar and water in small bowl until smooth. (If mixture is too thick to drizzle, whisk in more water, ½ teaspoon at a time.) Using a spoon, drizzle icing over cookies. Let sit until icing is set, 25 to 30 minutes.
10. Run thin spatula under 1 log to release from parchment. Carefully transfer the log to a cutting board. Using a sharp chef's knife at a 45-degree angle, trim ½ inch from the end of each log (very tasty). Slice the remaining lengths on the diagonal into 8-12 pieces. Repeat with the remaining logs & serve.