

Raspberry Almond Triangles

There are a lot of things to love about this cookie. Its flavour, for one: a classic pairing of raspberry and almond. Its texture, of course: a delicate, sandy shortbread and its ease: a one bowl recipe that comes together in moments with no mixer required. But for all these reasons, its triangular shape might just be my favourite. When planning a holiday cookie tray or gift box, it is really important to consider not just the flavour combinations of the assortment but also the shape, colour and size of each treat. That thoughtful attention to detail will result in an offering much more appealing to the eye, leaving your family and friends with a tough decision... what to choose first?

Makes: 4 dozen cookies

You will need: quarter sheet pan lined with parchment

1 cup almond flour

Preheat the oven to 350 degrees.

1 cup all purpose flour

In a large mixing bowl combine the flour, almond flour, sugar, and salt. Stir with a wooden spoon to combine.

1/2 cup sugar

Add the chilled butter cubes to the flour mixture. Use a pastry cutter to cut in the butter until small crumbs form. Add the almond flavour and stir to combine.

1/2 tsp salt

Place 3/4's of the dough in the prepared pan and press down firmly to create the base.

1 tsp almond extract

1/2 cup butter, chilled and cubed

Transfer the raspberry jam to small bowl and give it a good stir to loosen it and make it easier to spread. Spoon it atop the cookie base and use a small offset spatula to evenly coat the cookie base. Sprinkle the remaining dough across the top of the jam.

3/4 cup raspberry jam

Bake in the preheated oven for 25 to 30 minutes, until jam is bubbling and the shortbread is just starting to turn a light golden brown.

Remove from the oven and allow to cool completely before carefully lifting the uncut sheet from the tray. I find tilting the tray and gently pulling one side parchment towards the counter works well.

Use a large 10-inch knife to cut the sheet into 24 even square and then cut each square in half, on the diagonal.

* I made these cookies using a quarter sheet pan, which is half the size of a regular cookie sheet. I really encourage you to get one (or two) if you haven't already because I find them REALLY useful for all kinds of jobs.