Raspberry Ribbons

Ingredients:

- 1 cup butter (no substitutes), softened
- 1/2 cup sugar
- 1 egg
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup raspberry jam

GLAZE:

- 1 cup confectioners' sugar
- 2 tablespoons evaporated milk
- 1/2 teaspoon vanilla extract

Directions:

1. In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well.
2. Divide dough into four portions; shape each into a 10-in. x 2-1/2-in. log. Place 4 in. apart on greased or foil-lined baking sheets. Make a 1/2-in. depression down the center of each log. Bake at 350 degrees F for 10 minutes.
3. Fill depressions with jam. Bake 10-15 minutes longer or until lightly browned. Cool for 2 minutes. Remove to a cutting board; cut into 3/4-in. slices. Place on wire racks.

Prep time: 20 minutes
Cook time: 20 minutes

30 Servings