

RITZY RASPBERRY "BUTTONS"

$\frac{1}{2}$ Cup Butter/Margarine
 $\frac{3}{4}$ Cup Packed Light Brown
Sugar
1 Tsp. Vanilla
1 Large Egg
2 Cups Flour
 $\frac{1}{2}$ Tsp. Baking Powder
Dash of Salt
Raspberry Jam or Pastry Filling
Confectioners Sugar

Preheat oven to 350°.

Blend butter, sugar and vanilla in a large bowl of electric mixer till light and fluffy. Add egg and beat well. Add remaining dry ingredients and mix well. Wrap dough in plastic and chill for 30 min. Shape into 1" balls. Make deep depression in center of each ball with thumb. Bake on ungreased cookie sheets for 7-8 min. When cool, sprinkle with confectioners sugar and place a dab of jelly in center of each cookie. Makes 3 dozen.

