

SPLIT SECOND COOKIE RECIPE

By Valerie P.



$\frac{2}{3}$ cups sugar
 $\frac{3}{4}$ cups of margarine or butter, softened
2 teaspoons vanilla
1 egg
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon of baking powder
 $\frac{1}{2}$ cup red jelly or preserves

Heat oven to 350° F. In a large bowl beat sugar or margarine until light and fluffy. Blend in vanilla and egg. Lightly spoon flour into measuring cup, level off. Stir in flour and baking powder. Mix well.

Divide dough into 4 equal parts. On a lightly floured surface shape each part in a 12x3/4 roll. Place on an ungreased cookie sheet. Using handle of a wooden spoon or finger, make a depression about $\frac{1}{2}$ inch wide and $\frac{1}{4}$ inch deep lengthwise down center of each roll. Fill each with 2 tablespoons of your jelly or preserves.

Bake at 350° for 15 to 20 minutes or until light golden brown. Cool slightly. Cut diagonally into bars. Cool on wire racks.

Yields: 4 dozen (approximately)

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