

# SUGARPLUM SHORTBREAD SANDWICH COOKIES

*paired with Tozai Blossom of Peace sake*

## ingredients

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 2 1/2 cups all-purpose flour      | 1/3 cup cane sugar                  |
| 1/2 tsp. cinnamon                 | • zest of 1 lemon                   |
| 1/4 tsp. nutmeg                   | 1 cup butter, cut into small pieces |
| 1/2 tsp. sea salt                 | • plum or other red fruit preserves |
| 1/4 cup finely ground raw almonds |                                     |

Preheat oven to 325°. Combine all ingredients except butter in a stand mixer or heavy mixing bowl; combine thoroughly. Using paddle attachment for a stand mixer or a pastry cutter, mix in butter until fine crumbs form and the dough starts to come together. Remove from bowl and knead slightly on a floured work surface. Shape the dough into a disk and roll out to 1/4-inch thickness. Cut rounds from the dough, gathering scraps and re-rolling as needed, being sure to keep the work surface well-floured. Transfer the dough rounds to parchment-lined baking sheets. Using a smaller round cutter, cut a small window in the center of half of the dough rounds. Bake for 8-10 minutes until just barely starting to brown. Remove from oven and cool completely on baking sheets.

Using a small spoon, put about a teaspoon of plum preserves on the full cookies. Place the window cutouts on top, pressing down to adhere to create the sandwiches.

