



BELL'S OFFICIAL RASPBERRY JAM SHORTBREAD BITES

YIELDS 2 DOZEN COOKIES

INGREDIENTS:

JAM

- 1 bottle or can, Bell's Official Hazy IPA
- 3 cups fresh raspberries
- 1.5 cups granulated sugar

SHORTBREAD

- 2 cups all-purpose flour
- 2 sticks unsalted butter, softened
- 2 tsp vanilla extract
- 1 cup sugar



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INSTRUCTIONS:

1. For the jam: combine all jam ingredients in a saucepan and gently bring to a boil, stirring continuously. Reduce heat to a simmer and reduce mixture until thick and jam-like. Taste and add more sugar if needed for desired sweetness.
2. Preheat oven to 325°F and line a cookie sheet with parchment paper.
3. For the shortbread: whip the butter and sugar together until smooth. Mix in vanilla extract. Gradually add 16-18 oz flour, until a soft dough forms.
4. Sprinkle remaining flour on clean work surface, tip out dough and knead for 5-8 minutes.
5. Roll out dough to ½ inch thickness and place on lined cookie sheet. Using a dull knife, impress 1 inch grid lines into the dough (or whatever shape you'd like your cookies to be). Prick dough all over with a fork.
6. Bake 20-30 min or until cookies are golden.
7. Let stand 30 min, then pour your Official jam over the top of the cookies. Allow to fully cool, about 1-2 hours. Break apart cookies and enjoy!

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