



## Hungarian Jam Tarts

2¾ cups all-purpose flour  
1 cup granulated sugar  
1 teaspoon baking powder  
½ teaspoon salt  
1 cup unsalted butter (cold, cut into cubes)  
2 large eggs (slightly beaten)  
2 teaspoons pure vanilla extract  
1 quart Culinary Tours jam or preserves (any flavor)  
Powdered sugar (to dust cookies with)

1. Preheat oven to 325° F. Spray a 15" x 10" jelly roll pan (with sides) with cooking spray and then line the bottom and up two of the sides with parchment paper (to help remove cookies when done).
2. In large capacity food processor, with blade attached, add the flour, sugar, baking powder and salt. Pulse a few times to combine.
3. Add butter and process until butter is incorporated into the flour.
4. Add vanilla to the eggs, and while the processor is running, pour into the flour/butter mixture and process until a smooth dough. If it seems too sticky, add a little more flour (you should be able to pick it up and shape it into a ball).
5. Set aside ¼ of dough and press the remaining dough into the bottom and sides of the prepared pan. Spread the Culinary Tours Jam evenly over the dough.
6. With remaining half of dough, roll or press out into a rectangle, about ⅞ inch thick and cut into strips. Arrange dough strips over the Culinary Tours Jam in a crisscross pattern. You do not need to lattice them, just make them crisscross, by setting all the strips in one direction on the Culinary Tours Jam and then go the other way with the rest. Press the edges to seal.
7. Bake in the oven until lightly brown on the edges, about 25 -30 minutes. Remove from oven and cool completely before cutting into squares. Dust with powdered sugar, if desired.