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# Nana's Butter Cookies With Milk-Jam Filling

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*source: Bon Appétit, makes 16 cookies*

## FOR THE COOKIES:

1½ cups (3 sticks) unsalted butter, room temperature  
2/3 cup powdered sugar  
2 teaspoons vanilla extract  
2 tablespoons whole milk  
2 teaspoons kosher salt  
2½ cups all-purpose flour, plus more  
1 large egg

## FOR MILK JAM AND ASSEMBLY:

1 qt. goat's milk or cow's milk  
1¼ cups granulated sugar  
¾ teaspoon baking soda  
½ vanilla bean, halved lengthwise  
Powdered sugar (optional; for serving)

### <sup>1</sup> For the cookies:

Using an electric mixer on high speed, beat butter, powdered sugar, and vanilla in a medium bowl until light and fluffy, about 4 minutes. Reduce speed to low; add milk, salt, and 2½ cups flour and mix just to combine. Form dough into a ½"-thick disk and wrap in plastic. Chill until firm, at least 1 hour.

<sup>2</sup> Preheat oven to 325°. Let dough sit at room temperature to soften slightly, about 5 minutes. Roll dough out between 2 sheets of parchment paper until about ⅛" thick. Cut out rounds with a floured 2½"-diameter cookie cutter. Cut out a circle in half of the rounds with a ¾"-diameter cookie cutter and transfer to 2 parchment-lined baking sheets, spacing 1" apart.

<sup>3</sup> Whisk egg and 1 tsp. water in a small bowl and brush tops of cookies with egg wash. Bake cookies, rotating halfway through, until golden brown, 12–15 minutes. Transfer baking sheets to wire racks and let cookies cool.

*Do Ahead: Dough can be made 5 days ahead. Keep chilled*

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## *Nana's Butter Cookies With Milk-Jam Filling (cont.)*

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*source: Bon Appétit, makes 16 cookies*

<sup>1</sup> *For the milk jam & assembly:*

Combine milk, sugar, and baking soda in a large saucepan; scrape in vanilla seeds and add pod. Bring just to a boil over medium heat, stirring to dissolve sugar. Reduce heat and simmer, whisking occasionally, until mixture is reduced to about 1¼ cups (it will darken and separate, with little bits visible), 80–90 minutes. Strain milk jam through a fine-mesh sieve into a medium bowl and let cool.

<sup>2</sup> Spoon a small amount of milk jam onto flat side of a cookie without a hole and sandwich with a cookie with a hole. Repeat with remaining cookies and filling. Dust with powdered sugar, if desired.

*Do Ahead: Milk jam can be made 1 week ahead. Cover and chill.*