

Sugar Cookie Jelly Rolls



Ingredients:

- 1 box El Peto Sugar Cookie Mix (750 g)
- 1 cup butter – softened
- 1 cup packed brown sugar
- 2 large eggs
- 1 tsp vanilla

Filling:

Raspberry Jam (or preferred flavour)

Directions:

Preheat oven to 325°F. Cream together butter and sugar. Add the eggs and vanilla to butter mixture and stir until creamy. Slowly add El Peto Sugar Cookie Mix to the butter mixture while mixing (*a mixer with a dough paddle works great*). When all of the mix has been added it will become a ball of dough. Knead a few times and roll out with a lightly greased rolling pin over wax paper. Flatten to $\frac{1}{4}$ inch. Cut into long rectangle (*approx. 14x8 inches*). Thinly spread jam over surface and roll up dough into a jelly roll. Refrigerate the roll for 10-15 minutes. Cut into $\frac{1}{2}$ inch slices and place on parchment paper on cookie sheet. Bake for 15 minutes and let cool completely before peeling of paper.

Enjoy!