

# Mincemeat Filled Cookies

## Ingredients

- 1 1/2 cups shortening
- 3/4 cup brown sugar
- 3/4 cup sugar
- 1 egg
- 4 1/2 tbsp milk
- 1 1/2 tsp vanilla
- 4 1/2 cups all-purpose flour sifted
- 3/4 tsp salt
- 3/4 tsp soda
- 1 can mincemeat pie filling
- 1/2 cup orange marmalade

## Instructions

Cream shortening and sugars together until fluffy. Add egg, milk

and vanilla; beat well Sift dry ingredients together; add to creamed mixture and mix well. Wrap dough in waxed paper and chill well. Roll one fourth of a dough at a time on a floured surface to 1/8" thickness. Cut with a 2 1/2" round cutter. Place cookies 1" apart on an ungreased cookie sheet. Combine pie filling and marmalade; place 1 tablespoon of mixture on each cookie. Roll one fourth of the dough as previous. Cut with 2 1/2" cutter and cut a small hole in center of each cookie with a small cutter. Place over filling, centering hole; seal edges by pressing with a fork. Bake in a moderately hot oven (375° F) 10-12 minutes. Repeat with remaining dough and filling. Makes 4 1/2 dozen cookies.