

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

1. Cream shortening and sugars together until fluffy.
2. Add egg, milk and vanilla; beat well
3. Sift dry ingredients together; add to creamed mixture and mix well.
4. Wrap dough in waxed paper and chill well.
5. Roll one fourth of a dough at a time on a floured surface to 1/8" thickness.
6. Cut with a 2 1/2" round cutter.
7. Place cookies 1" apart on an ungreased cookie sheet.
8. Combine pie filling and marmalade; place 1 tablespoon of mixture on each cookie.
9. 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.
10. Place over filling, centering hole; seal edges by pressing with a fork.
11. Bake in a moderately hot oven (375° F) 10-12 minutes.
12. Repeat with remaining dough and filling.
13. Makes 4 1/2 dozen cookies.