

Pineapple Cookies

Ingredients:

- 8 Tbsp Butter
- 1/4 Cup Sugar
- 1 Cup Flour
- 1 Egg Yolk
- 1 tsp Vanilla Extract
- A Pinch of Salt
- 1 8oz Container Candied Pineapples



Directions:

Line a sheet pan with parchment paper.

In a bowl, cream butter and sugar. Add in flour, egg yolk, vanilla extract and salt and mix until combined.

Coat a cookie mold with flour. Take a piece of dough and fill with 4-5 pieces of candied pineapples. Pinch all sides together. Place it into the cookie mold and stamp the design on it.

Plastic wrap the tray of cookies and place in fridge for 1 hour until firm. Brush the top of each cookie with egg wash.

Preheat oven to 375°F and bake for 10-15 minutes until golden brown.