**Raspberry Twists**

**Ingredients:**

250mL flour

25mL sugar

10mL baking powder

f.g. salt

30mL margarine

½ egg + milk = 65mL

25mL raspberry jam

**Method:**

1. Preheat oven to 425**°**F and place parchment paper on cookie sheet.
2. Sift together flour, sugar, baking powder, and salt.
3. Add margarine and cut in with a pastry blender.
4. Beat the egg in a measuring cup using a fork and add milk to equal 65mL.
5. Add milk mixture to dry ingredients. Mix lightly and quickly with a fork.
6. Turn out onto lightly floured breadboard and knead 8-10 times.
7. Roll the dough into a rectangle, spread raspberry jam onto the middle third of the rectangle. Fold the outside thirds over the centre.
8. Cut into short strips using a pizza cutter. Hold each strip at the end and twist in opposite directions. Place on baking sheets, pressing the ends gently to the cookie sheet to keep in position
9. Bake for 10 minutes, careful not to burn.

**Glaze:**

Mix together: 50mL icing sugar

4mL milk

1mL vanilla