

Pineapple Mint Lilies

6 oz. unsalted butter, room temperature
¼ cup sugar
½ cup unsifted powdered sugar
1 egg yolk
1 teaspoon vanilla extract
1 ½ cups unsifted all-purpose flour

Pineapple Mint Filling (*recipe below*)

Cream butter in the bowl of electric mixer until smooth. Beat in the sugars and salt until creamy. Add the egg yolk and vanilla and beat until slightly fluffy. Gradually add the flour and mix until combined. Wrap and chill dough 2 hours or up to 3 days. Make and chill filling (*recipe below*) When ready to bake Remove dough from refrigerator and let warm until workable. Roll very thin. (Note: I use a pastry cloth and stockinet rolling pin cover) With a round cookie cutter, cut 2 inch circles. Place ½ teaspoon filling slightly off center on each round. Overlap opposite sides to partially cover the filling It will be a cone shape with filling showing at the top; shaped like a calla lily). Bake on a baking sheet lined with parchment paper at 325 degrees in lower third of oven for 7-12 minutes or just until edges are light golden. Cool pan on rack 5 minutes and then remove cookies from parchment to rack to finish cooling.

Pineapple Mint Filling

8 oz. crushed pineapple in juice
1 ½ Tablespoons cornstarch
2 Tablespoons sugar
2 Tablespoons minced spearmint leaves

Rinse, dry and mince spearmint. Combine first three ingredients in a small sauce pan. Bring to a boil and boil for 1 minute stirring constantly until mixture is thick and clear. Remove from heat and still in minced spearmint. Chill in refrigerator before using to fill cookies. (Note: leftovers are nice on toast)