

# Tuscan bullseye heart cookies

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Tuscan Bullseye heart cookies “occhi di Bue a cuore, are a delightful Italian cookie perfect for Valentine’s Day or any special occasion. These delicate, buttery shortbread cookies are filled with a luscious jam or chocolate and shaped into hearts for a romantic touch.

Originating in Tuscany, occhi di bue ( ox eyes) are a classic Italian pastry shop favorite, typically round with a small cutout revealing the filling inside. For this special version we-re adding a loving twist- heart shapes and a dusting of powder sugar for an irresistible finish.

Whether your making these Tuscan bullseyes heart cookies for your sweetheart, family or simply indulging in a little self-love, these cookies are a simple, elegant, way to share something sweet and delicious.

## How to Keep this Tuscan bullseye heart cookie recipe easy

Here’s a prep plan to keep making Tuscan Bullseye cookies efficiently:

### Tuscan Bullseye Cookies Prep Plan

#### 1. Ingredient & Equipment Prep (1-2 Days Before Baking)

- **Measure & Organize Ingredients:** Pre-measure flour,

sugar, butter, eggs, vanilla extract, chocolate, and any additional ingredients.

- **Chop & Portion Fillings:** If using chocolate, nuts, or jam, have them chopped and portioned ahead of time.
- **Prepare Equipment:** Line baking sheets with parchment, set out mixing bowls, and ensure cookie cutters or shaping tools are clean and ready.

## 2. Dough Preparation (Night Before Baking)

- **Make the Dough:** Prepare and mix the cookie dough according to the recipe.
- **Chill for Easy Handling:** Wrap in plastic and refrigerate overnight for better texture and easier shaping.

## 3. Assembly & Baking (Baking Day)

- **Preheat & Set Up Workstation:** Ensure an efficient workflow for rolling, cutting, filling, and sealing the cookies.
- **Shape & Fill Cookies:** Roll out dough, cut shapes, and assemble with chocolate or preferred filling.
- **Bake in Batches:** Use pre-lined trays and bake efficiently in a preheated oven.

## 4. Cooling & Storage (Post-Baking)

- **Cool Completely:** Transfer baked cookies to a wire rack to cool before handling.
- **Store Properly:** Keep in an airtight container at room temperature or freeze extras with parchment layers.

# Ingredients

- 1 stick of butter
- 1 cup sugar
- Juice and zest from 1 lemon

- 2 Teaspoon vanilla
- 3 egg yolks
- 3 cups flour
- strawberry jam
- powder sugar

## Instructions

1. Preheat your oven to 350- degrees. Bring your butter to room temperature, Line a baking sheet with parchment paper.
2. In a bowl beat the butter with the sugar until light and fluffy ( about 2-3 minutes)
3. Add the egg yolks one at a time , beating until well combined. Then add in the vanilla, lemon zest, and lemon juice beat until well combined
4. Slowly add in the flour mixing only until well combined. Use your hands to form the dough into a smooth ball. Cover and let rest in the refrigerator for at least 30 minutes.
5. Bring the dough to room temperature. On a lightly floured broad roll the dough to a 1/4 inch thickness,
6. Cut out the dough with a large heart shape cookie cutter. Then cut out half of the hearts with a smaller heart shaped cookie cutter.
7. lay the cookies on the prepared baking sheet. Bake in the preheated oven for 10-12 minutes.
8. Let cool then sprinkle the cut out hearts with powder sugar. Spread the uncut hearts with strawberry jam. Assembly the cookies place the powder sugar cutout one on top of the strawberry spread one. Press the cookies together lightly. ENJOY!!!!