

THUMBPRINT COOKIES

INGREDIENTS

- 1 cup unsalted butter, room temperature
- 1/2 cup (104g) sugar (plus 3-4 tbsp for rolling)
- 2 large egg yolks
- 1 tsp vanilla extract
- 2 cups (260g) all purpose or gluten free flour
- 1/4 tsp salt
- 1/2 cup jam, any flavor



INSTRUCTIONS

1. Preheat oven to 350°F (180°C). Line baking sheets with parchment paper or silicone baking mats. Set aside.
2. Cream the butter and sugar together in a large mixer bowl on medium speed until light in color and fluffy. You should be able to see the change in color happen and know it's ready.
3. Add the egg yolks one at a time and mix until well combined after each.
4. Add the vanilla extract and mix until well combined.
5. Add the flour and salt and mix until the dough is just well combined. Do not over mix.
6. Create 1 1/2 tablespoon sized balls of cookie dough. Gently roll into a ball, then roll in additional sugar (if using), then set the balls on the baking sheet.
7. Use the end of a spatula, your thumb or the bottom of a measuring spoon to press the centers of the cookies down. Do this immediately after rolling them to help prevent the cookies from cracking.
8. Fill the centers with jam. I used roughly 1/2 teaspoon per cookie.
9. Bake cookies for 10-13 minutes or until the edges JUST begin to brown. You don't want to overbake them and have dry cookies.
10. Allow cookies to cool on the baking sheet for 5-10 minutes, then move to a cooling rack to finishing cooling.