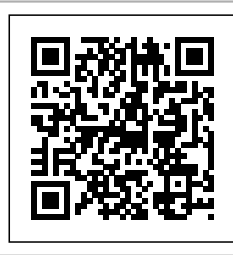


Thumbprint Cookies



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Recipe by: Laura Vitale

Makes a couple dozen

Prep Time: 20 minutes

Cook Time: 13 minutes

Ingredients

For the cookies:

- __ 1 cup (2 sticks) of Unsalted Butter, softened at room temperature
- __ 2/3 cup of Granulated Sugar
- __ 2 Egg Yolks
- __ 2 tsp of Vanilla Extract or 1/4 tsp of Almond Extract
- __ 2.5 cups of All Purpose Flour
- __ 1/2 tsp of Salt
- __ 1/2 cup of Jam of choice

Optional glaze:

- __ 1/2 cup of Powdered Sugar
- __ 1 to 2 tbsp of Water

1) In the bowl of a standing mixer fitted with a paddle attachment, cream together the butter and sugar for about a minute or until light and incorporated, then add the egg yolks and extract and mix one more minute making sure to scrape the sides of the bowl occasionally.

2) Add the flour and salt and mix until the dough comes together. Line a large baking sheet with parchment paper, then taking a one tablespoon size cookie scoop, scoop the cookie dough (they can all go on the one baking sheet) then roll each ball of cookie dough between the palms of your hands until nice and smooth.



3) Using either your thumb or the back of a round 1/2 tsp and gently make an indent in the center of each one, then pop them in the freezer for 20 minutes, meanwhile preheat your oven to 350 degrees and line a couple baking sheets with parchment paper.

4) Divide the partially frozen cookies onto a couple baking sheets and fill each one with 1/2 tsp of jam (I really prefer raspberry jam with the seeds for these) bake for exactly 13 minutes then allow to cool completely before glazing them.

5) To make the glaze, add enough water to the powdered sugar to get a runny but not too thin of a consistency, drizzle either with a fork or in a piping bag and allow it to set before serving.

NOTE: If baking these from frozen, simply freeze the cookie dough all the way instead of 20 minutes, then place them all in a resealable freezer bag and bake any time at 350 degrees for 15 minutes.