

Thumbprint Cookies



PREPARATION TIME
30 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
cranberry tea



**MONEY.
Cook's
SAVER.**

These pretty cookies can be filled with any flavor of jam or fruit preserves. It's a great recipe when you are looking for a way to use up those nearly empty jars in the refrigerator.

SHOPPING LIST

- raspberry jam

ON HAND

- flour • salt • butter • sugar
- vanilla extract

INGREDIENTS

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 sticks butter
- 1 cup sugar, divided
- 2 teaspoons vanilla extract
- 1/2 cup raspberry or cherry jam

MAKES **40** COOKIES

COOKIN' *Express*

- You will get a perfect-size "thumbprint" in every cookie if you use a thimble to make the indentation.

Make Ahead

You can prepare these cookies through step 1 up to 4 hours ahead. Refrigerate until ready to use.

♦ VARIATION

For a nutty flavor twist, substitute 1/2 teaspoon almond extract for the vanilla.

1 Mix flour and salt in a small bowl. Beat butter, 1/2 cup sugar and vanilla until fluffy in a large bowl with a mixer set at medium speed. Add flour mixture, 1/2 cup at a time. Chill dough until firm.



2 Preheat oven to 325°F. Spread remaining sugar on a small plate. Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on a baking sheet.

3 Bake cookies just until firm, about 5 minutes. Remove from oven. Make a deep indentation in center of each cookie.



4 Fill indentations with jam. Return cookies to oven. Bake until golden brown, about 10 minutes longer.