



Thinking of you
Electrolux



RECIPES by
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DESSERT

THUMBPRINT COOKIES

You don't have to be an excellent baker to make these cookies. It's a simple dessert you can make using your multi-function Electrolux oven. I've used mine to bake everything - fish, chicken, tortes, tarts - you name it!

INGREDIENTS

625 grams	Butter, room temp
1 cup	Sugar
1 tsp	Vanilla extract
3 1/2 cups	All purpose flour
pinch	Salt

Garnish

75 grams	Strawberry jam
75 grams	Raspberry jam
75 grams	Apricot jam

Royal Icing

125 grams	Powdered Sugar
40 ml	Vodka



PROCEDURE

Preheat your Electrolux oven to 175 degrees. Cream butter and sugar in your Electrolux stand mixer until it forms a white paste. Add vanilla extract. Sift flour into bowl, mix gently. Add salt and pour flour to the butter mixture. Mix until combined. Wrap dough in plastic and chill for 2 hours. After chilling in your Electrolux refrigerator, use a cutter or a small ice cream scoop and then roll out the dough. Cut dough into 5 grams and roll into balls. Place balls on a waxpaper lined baking tray. Press center with thumb to form an indentation. Put 2 ml of jam in every indentation. Top with royal icing and then put it inside the oven. Bake for 15 minutes or until golden brown.