



Thumbprint Cookies

with Raspberry Jam

We love preparing thumbprint cookies almost as much as we love guzzling the entire tray of them. This classic version, filled with raspberry jam, is sure to be a holiday hit. Pro tip: Enlist a pair of helping hands with forming the cookie—it's a fun and easy task!

20-30 minutes

2 servings

290 calories per serving

Plated.

✦ Ingredients

- 3 packets butter
- 2 tablespoons granulated sugar
- ¼ teaspoon vanilla extract
- ⅓ cup flour
- 1 1-ounce jar raspberry jam
- 1 parchment paper

🔪 You'll Need

- 1 egg
- kosher salt
- 6" small pot (optional)
- baking sheet

💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

To separate an egg, over a small bowl, crack the egg in half and allow the white to drain into the bowl, and the yolk to settle in one half of the shell. Carefully transfer the yolk back and forth between the two halves of the shell until all the whites have dripped off. Place the yolk in a separate small bowl.

Keep an eye on the unfilled cookies during the first bake. You don't want to over-bake them since they'll return to the oven with the raspberry jam filling.



1. Soften Butter

Preheat oven to 350°F. Place **butter** in a medium heatproof bowl and microwave until soft but not melted, 5-10 seconds. Alternatively, rub butter packets between your palms for a few seconds to soften slightly. Add **sugar** to bowl with butter and whisk until fully combined.



2. Make Cookie Dough

Separate **1 egg**, reserving yolk in a small bowl (see Recipe Tip). Stir **vanilla extract** and **egg yolk** into butter-sugar mixture to combine. Stir in **flour** and **⅓ teaspoon salt** until ingredients are incorporated.



3. Form Thumbprint Cookies

Line baking sheet with parchment paper. Divide **cookie dough** into 8 equal ½-inch balls. Place on a parchment-lined baking sheet, spacing about 2 inches apart. Using your thumb, make a deep indentation in the center of each cookie, making sure not to break through the bottom. Using your hands, gently reshape cookies into a circular shape as needed.



4. Bake Thumbprint Cookies

Bake **thumbprint cookies** until slightly firm, about 10 minutes (see Recipe Tip). Remove and let cool slightly, 2-3 minutes. Then, using your thumb, gently reinforce indentation in the center of each cookie. Spoon **raspberry jam** into centers, dividing evenly.



5. Plate Thumbprint Cookies

Return **thumbprint cookies** to oven and bake until golden, about 10 minutes. Set aside to cool for a few minutes. Enjoy one at a time, a couple each hour, or all in one sitting. No judgment.