



Raspberry and Almond Shortbread Thumbprints



Shortbread thumbprint cookie filled with raspberry jam, and drizzled with glaze.

By Dee

Prep: 30 mins

Cook: 18 mins

Additional: 27 mins

Total: 1 hr 15 mins

Servings: 36

Yield: 3 dozen



Ingredients

1 cup butter, softened

$\frac{2}{3}$ cup white sugar

$\frac{1}{2}$ teaspoon almond extract

2 cups all-purpose flour

$\frac{1}{2}$ cup seedless raspberry jam

$\frac{1}{2}$ cup confectioners' sugar

$\frac{3}{4}$ teaspoon almond extract

1 teaspoon milk

Directions

Step 1

Preheat oven to 350 degrees F (175 degrees C).

Step 2

In a medium bowl, cream together butter and white sugar until smooth. Mix in $\frac{1}{2}$ teaspoon almond extract. Mix in flour until dough comes together. Roll dough into 1 $\frac{1}{2}$ inch balls, and place on ungreased cookie sheets. Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.

Step 3

Bake for 14 to 18 minutes in preheated oven, or until lightly browned. Let cool 1 minute on the cookie sheet.

Step 4

In a medium bowl, mix together the confectioners' sugar, $\frac{3}{4}$ teaspoon almond extract, and milk until smooth. Drizzle lightly over warm cookies.

Nutrition Facts

Per Serving: 104 calories; protein 0.8g; carbohydrates 13.7g; fat 5.2g; cholesterol 13.6mg; sodium 36.5mg.

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