

Raspberry and Almond Shortbread Thumbprints



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

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 2% DV; carbohydrates 13.7g 4% DV; fat 5.2g 8% DV; cholesterol 13.6mg 5% DV; sodium 36.5mg 2% DV.