



## Almond and Jam Thumbprint Cookies

**Author:** the Rehoboth Foodie



Your guests will think you slaved all night over these. You (and The Foodie) will know that they are delightfully simple to make.

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### Ingredients

1 cup unsalted butter, softened

3/4 cup sugar

2 tsp. vanilla extract (the real stuff, please, not the fake)

1 tsp. almond extract

2 1/4 cups all-purpose flour

1/2 cup finely chopped almonds (without the skins)

1/3 cup preserves (raspberry is nice, but The Foodie prefers fig preserves (Bon Maman brand is nice, and is available in most every grocery store). Or, have fun and mix it up a little with 3-4 varieties of jam/preserves.

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### Preparation

Preheat oven to 300 degrees.

In a mixer, using the paddle attachment, cream the butter and sugar until it is light and fluffy (about 2 minutes). Beat in the vanilla and almond extracts.

Remove the bowl from the mixer and, using a wooden spoon, stir in the flour just until it's incorporated. Don't over-mix.

Prepare 2 cookie sheets with parchment paper or Silpats.

Using a #40 disher (an ice cream scoop that holds .8 oz. or 1.5 Tbsp.) scoop the dough and roll it in the chopped nuts. Place them on the baking sheets, about 2 inches apart. Using your thumb, press down in the center of each ball, making a little well.

Fill each well with about 1/2 tsp. of the preserves.



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Bake until they are light brown, about 18-24 minutes. Let them cool on the baking sheets for about 10 minutes before removing to a wire rack to cook completely.

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### Notes

Use a thick preserve or a jam only. A jelly will melt all over the place and make a mess.

<b>Preparation Time</b>	1 h 15 min	<b>Difficulty</b>	challenging
<b>Portions</b>	12 servings	<b>Amount</b>	
<b>Country/Region</b>		<b>Costs per Portion</b>	
<b>Vegetarian</b>	No		