

# Thumbprint Cookies

---



## **Ingredients:**

1 & ¾ cups	All-purpose flour
¼ teaspoon	Salt
¾ cups	Butter, softened (not melted)
½ cup + 1 tablespoon for dusting	Powdered sugar
½ teaspoon	Vanilla extract
¼ cup or less	Your favorite flavor Peace Jams & Jellies

## Directions:

Preheat oven to 350 degrees F. Line baking sheet with parchment paper. Sieve the flour and salt into a bowl. In a separate bowl, cream the butter and ½ cup sugar with electric mixer until fluffy. Add the vanilla extract and combine thoroughly. Slowly add the flour mixture by spoonful until well combined. Use about a tablespoon of dough, knead it a little so it holds together and then roll into a one-inch ball. Place the cookie dough balls on baking sheet about 1 inch apart. Using either your thumb or the back of a ¼ teaspoon make a well in the center of each cookie. Fill with approximately ½ teaspoon of jam. Bake 10 to 12 minutes. Let cool completely and then dust with powdered sugar.

Notes: Do not place cookies on warm baking sheet. This will cause the butter to melt and the cookies will be flat. Make sure butter is room temperature but not melted or microwaved – this will also cause the cookies to flatten during baking.

