

# Christmas Thumbprint Cookies

Thumbprint Cookies are a must for your Christmas treat plate! And double the batch because they're going to get eaten fast!

What is it about the Christmas season that just makes one feel like there needs to be dozens and dozens of cookies around? I'm not complaining because I love cookies almost more than life itself. I just find it fascinating that as soon as December hits it's Christmas cookie madness all around. That's ok, I'll jump on board...twist my rubber arm. So now that we've decided that we must bake cookies, the biggest question is what kind? Whipped Shortbread? Rugelach? Turtle Cookies? Peppermint Kiss Sugar Cookies, Melt-In-Your-Mouth Sugar Cookies? These are all favourites, but I've been craving thumbprint cookies, I just love a melt in your mouth cookie with jam...SO good. So I made some.

These Christmas Thumbprint Cookies filled my craving and then some!

Actually these are the best Christmas cookies I have made to date. I'm not even kidding. This batch only makes 15 cookies, and I'm telling you that is not enough...this recipe needs to be doubled. They taste like butter and brown sugar with raspberry jam and the combination is intoxicating. I made a batch in hopes of being able to send them with the kids to school in their lunches, but the first batch didn't even make it to the next day, they're that good.

And I love that this isn't a complicated recipe...there are no tricky ingredients or steps. You can make the dough and have fresh cookies ready in less than half an hour, all with ingredients you likely already have in your pantry.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## Ingredients

- 1 cup unsalted butter softened to room temperature
- 1/3 cup sugar
- 1/3 cup light brown sugar tightly packed
- 1 large egg yolk
- 3/4 teaspoon vanilla extract
- 2 1/4 cup all purpose flour
- 2 teaspoons cornstarch
- 1/2 teaspoon salt
- 1/3 cup strawberry or blackberry jam or preserves
- 1/2 cup powdered sugar for sprinkling on top optional

## Instructions

1. Place butter a bowl of and beat until creamy with a hand mixer.
2. Add sugars, and beat, gradually increasing mixer speed to medium-high until ingredients are well-combined (about 30-60 seconds).
3. Add egg yolk and vanilla extract and beat well.
4. In a separate bowl, whisk together flour, cornstarch, and salt.
5. With mixer on low speed, gradually add flour mixture to wet ingredients until completely combined. This dough will seem very dry and crumbly, so be sure to pause occasionally to scrape the sides and bottom of the bowl. If it starts to strain your mixer you can use your hands to finish working the dough together.
6. Scoop cookie dough into 1 Tablespoon-sized balls and roll very well (so that the dough is round and there are no cracks/seams in the cookie dough – this will help keep your thumbprints from cracking).
7. Place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough. Repeat until all of the dough has been used.
8. Transfer cookie dough to freezer and chill for 30

minutes.

9. Once dough is done chilling, preheat oven to 375 degrees F.
10. Place your jam in a small microwave-safe bowl. Heat briefly (about 5-10 seconds) or until jam is not hot but is no longer firm and is easy to stir.
11. Spoon jam into each thumbprint, filling each indent to the brim.
12. Once oven is preheated, place cookies at least 2" apart on a parchment paper-lined cookie sheet and bake on 375 F for 11 minutes or until edges are just beginning to turn golden brown.
13. Allow cookies to cool completely on baking sheet. Sprinkle powdered sugar on top if desire