

# Lemon Curd Cookies

These homemade lemon curd thumbprint cookies are pure perfection! A combination of sweet buttery cookies and citrusy topping with a hint of almonds!

The preparation is quite simple and straight forward:

You need one bowl where you cream the butter and sugar. Add one egg. Make sure the egg is roughly at the same temperature as butter.

Add a pinch of salt.

The almond flavoring is optional so if you don't have one don't worry. But if you do, I recommend using it! The cookies will smell amazing after adding a few drops in the mixture.

Once you have added the flour (sifted) form it into dough and chill in the fridge!

Forming balls out of the dough is easy-peasy! Get your kids help you. I am sure they will enjoy it! Rolling them in caster sugar is optional. It won't change their taste much. If you are after reducing sugar intake, then this is the way to go!

For the filling I used Homemade Lemon Curd. You can use jam instead but lemon curd turns these cookies into heavenly bites!

I also prefer filling thumbprint cookies with lemon curd before baking. It changes its taste slightly and I like it.

Baking these thumbprint cookies only takes a few minutes! Isn't it great? 10-13 minutes in the oven and you are done!

Thumbprint cookie recipe is one of the easy recipes. It also is pretty fast to make them if you don't count the chilling in!

**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**

I loved that the cookies were more than just a holder of the sweet filling. They weren't hard as a rock or dry. They were nice, tender and a little flaky.

Recipe type: Desserts

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Prep time: 20 mins

Cook time: 22 mins

Total time: 42 mins

Serves: 48 cookies

## **Ingredients**

1 cup unsalted butter, softened  
 $\frac{1}{2}$  cup granulated sugar  
2 large egg yolks  
1 Tbsp grated lemon zest  
1 Tbsp fresh lemon juice  
 $\frac{1}{2}$  tsp kosher salt  
 $2\frac{1}{2}$  cup all-purpose flour  
1 cup Lemon Curd, or store-bought

## **Instructions**

Heat oven to 350 degrees.

Line two half-sheet-pan baking sheets with parchment or nonstick liners.

Beat butter and sugar in a large bowl with mixer until well blended.

Beat in yolks, lemon zest, lemon juice, and salt.

Beat in flour just until moist clumps form. Gather dough together in bowl to bind.

Shape scant tablespoons of dough into 1-inch balls.

Place balls on prepared sheets, spacing them 1 inch apart.

Using a floured finger or something that will give a good round shape (I used the back of a small pestle), make a deep indentation in center of each ball.

Bake cookies until firm and lightly golden on bottom, about 18 to 20 minutes.

Remove cookies from oven and immediately fill indentations with curd.

Return to oven and bake 2 minutes longer to set curd.

Bake remaining cookies. Lightly dust edges with confectioners' sugar before serving.

Serve.

Enjoy!