

# STRAWBERRY THUMBPRINTS

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Total Time:  
2 hours

Serves:  
18 (36 cookies)

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## INGREDIENTS:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 stick unsalted butter
- 1/2 cup sugar
- 1 large egg yolk
- 1 teaspoon pure vanilla extract
- 1/4 cup strawberry jam

## DIRECTIONS:

1. Line two baking sheets with parchment paper. Whisk together flour, baking powder, and salt in a large bowl. In a separate bowl, beat butter and granulated sugar with a mixer on medium-high speed until light and fluffy. Beat in egg yolk and vanilla. Reduce speed to low. Add flour mixture, and mix until combined.
2. Roll dough in 1-inch balls, and place 2 inches apart on parchment lined baking sheets. Press an indentation in each cookie with your thumb. If the edges crack a little, just press them gently back together. Chill the pans for 30 minutes. While the cookies chill, preheat the oven to 350°F.
3. Use a teaspoon to fill the indentations with jam. Bake for 8 minutes, then switch the position of the pans between upper and lower racks and bake for about 8-9 minutes more, until the cookies are lightly golden on top.
4. Place the pans on racks and allow the cookies to cool for 5 minutes, then transfer the cookies onto the racks to cool completely. Store in an airtight container for up to one week.

