



Kate's Sweets

Cookies, Cakes, and More!

## Raspberry Almond Thumbprint Cookies

*Almond shortbread cookies filled with raspberry jam and topped off with an almond glaze.*

yield: about 32 cookies

prep time: 30 minutes

total time: 2 hours 45 minutes

### Ingredients:

#### Cookies:

- 1 cup butter, softened to room temperature
- $\frac{2}{3}$  cup granulated sugar
- 1 tsp. vanilla extract
- $\frac{1}{2}$  tsp. almond extract
- 2 cups + 2 Tbsp. all-purpose flour
- $\frac{1}{2}$  cup raspberry jam (or other flavored jam)

#### Glaze:

- 1 cup powdered sugar
- 1 Tbsp. milk\*
- 1 tsp. vanilla or almond extract (*optional*)

### Directions:

**Make the cookies:** Using a handheld or stand mixer with a paddle attachment, beat the butter on high speed until creamy, about 1 minute. Switch mixer to medium speed and add the the sugar, vanilla, and almond extracts. Scrape down the sides and the bottom of the bowl as needed. Turn the mixer off and pour the flour into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed. Press the dough down to compact it and tightly cover with plastic wrap to chill until firm, at least 2 hours.

Preheat oven to 350 degrees F. Line two baking sheets with parchment paper or silicone baking mats. Shape the cookie dough into balls, making sure they're nice and smooth. Make an indentation with your thumb into each ball. The dough may crack slightly when you press your thumb into it; simply smooth it out with your fingers if you can. Otherwise, it's perfectly fine to have a few cracks. Fill each with a scant  $\frac{1}{2}$  teaspoon of jam (or however much it can hold).

Bake the cookies for 14-15 minutes, or until very lightly browned on the edges. The cookies will puff up and spread slightly. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack. Allow to cool for at least 30 minutes before glazing.

**Make the glaze:** Stir together glaze ingredients until smooth. Add more liquid to thin out or add more powdered sugar to thicken to your desired consistency. Drizzle over cooled cookies. Glaze will set within a couple hours.

*recipe adapted from: Sally's Baking Addiction*