

Hey, Food Fans!

Looking for a change of pace for dessert options? You can get a lot of variety from

Thumbprint Cookies

These tasty little bites are traditionally a small sugar cookie filled with jelly or jam. This recipe makes 24.

You'll need:

- 1 cup unsalted butter, room temperature
- 1/3 cup sugar
- 1/3 cup light brown sugar, tightly packed
- 1 large egg yolk
- 3/4 teaspoon vanilla extract or vanilla bean paste
- 2 1/4 cup all-purpose flour
- 2 teaspoons cornstarch
- 1/2 teaspoon salt
- 1/2 cup sugar for rolling
- 1/3 cup jam or preserves

Start by beating the butter until it's creamy, either with a stand mixer, or a hand mixer in a large bowl.

If it takes too long to bring the butter to room temperature slowly, put a stick of butter in the microwave for 20 seconds, rotating it on its side every 5 seconds.

Add 1/3 cup sugar and 1/3 cup brown sugar to the mixing bowl.

Scrape the butter from the walls of the bowl and beat until everything is well mixed.

Next, add in the vanilla extract and egg yolk. Beat until they're fully combined as well.

In another bowl, mix the flour, cornstarch, and salt together.

Then, slowly add the dry mixture into the wet. Mix as you go. If you're using a hand mixer, you may need to work in batches.

Scoop the dough into balls that are roughly 1 tablespoon in size. A 1 tablespoon scoop can be a big help here.

Roll the balls well, so that no cracks are visible and then roll them through the 1/2 cup of sugar set aside for rolling.

Once, the balls have been rolled and sugared, place them on a silicone baking sheet or a sheet of wax paper. Make sure that they're not touching.

Use your thumb, or the back of a spoon or scoop to gently press an indentation into the cookies.

Put the cookies into the freezer for around 30 minutes. This will help the cookies hold their shape

while they bake.

While the cookies are in the freezer, preheat the oven to 375 degrees.

When it comes to fillings for your thumbprint cookies, there are a lot of great options. Some of my favorites are lemon curd, blueberry, cherry, and fig.

A batch of thumbprint cookies can also easily be made into a mixed batch by putting two or three different fillings in different cookies.

Once the cookies come out of the freezer, spoon enough filling into each cookie to fill the indentation.

Slide the cookies into the oven and cook for 11 minutes. Make sure to let them cool before eating!

Happy snacking!