



## BUTTERY JAM THUMBPRINT COOKIES

These Buttery Jam Thumbprint Cookies are lightly crisp and melt-in-your-mouth-delicious! They're also super easy and need only a handful of ingredients. No eggs needed.

**Prep Time:** 15 mins    **Cook Time:** 20 mins    **Total Time:** 35 mins

**Servings:** 24 cookies

### Ingredients

- 1 cup unsalted butter, slightly softened\* and sliced
- 1 1/4 cup powdered sugar, plus 1/4 cup more for dusting
- 1 tsp [pure vanilla extract](#)
- 1 tsp [almond extract](#)
- 1/2 tsp table salt
- 2 cups [all purpose flour](#)
- 1/2 cup [real fruit preserves\\*](#)

### Instructions

- 1 In the bowl of a stand mixer fitted with paddle attachment on low speed, beat butter and sugar 10 seconds, or until lightly combined. Switch to high speed and beat until creamy and light, 2 to 3 minutes - do not rush this part.

Add extracts and salt. Beat on medium-low speed for 10 seconds, scraping down bowl as needed. Gently mix in flour, just until combined, about 1 minute.

Dough will be somewhat sticky. Use a rubber spatula to scrape down sides; form dough into a ball, cover, and chill 30-60 minutes.

- 2 Preheat oven to 325°F with rack on middle position. Line a baking sheet with parchment paper or [silicone baking mats](#).
- 3 Roll tablespoonfuls of dough into 1-inch balls. Place dough balls on lined baking sheets. Press down the center of each ball with round end of a wooden spatula or use your finger, making a deep well in the middle - deep but not very wide - it helps to hold the dough ball in palm of hand while forming the well.
- 4 Fill cookie centers with roughly 1/2 tsp preserves (easiest to use a piping bag or a 1/4-teaspoon-sized measuring spoon). Place sheet of cookies in fridge 5 minutes to re-chill before baking.

Bake 20-23\* minutes or until golden brown and puffy. Let cool 5 min. on baking sheet, then gently transfer to finish cooling on wire rack.

- 5 When cookies are *completely cooled*, dust with confectioners' sugar. Cookies can be kept in airtight container at room temp for a few days.

## Equipment

- [Silicone Baking Mats](#)
- [Stand Mixer](#)
- [Real Fruit Preserves](#)

## Notes

- Butter should be softened at moderate room temperature for about 30 minutes; it should not be melty at all.
- It's important to measure flour accurately. We use the [scoop and level method](#).
- Cookies will taste like the jam you use, so be sure to use high quality, thick fruit preserves (any flavor) - avoid thin jams or fruit spreads, as those can become runny during the baking process.
- Almond extract provides a deep, delicious depth of flavor. However, if needed, you can omit it and just use 2 tsp vanilla extract.
- These cookies are not intended to brown much; they'll be shortbread-colored. If you want more browning on top, bake on upper-middle rack.
- We bake these 20 minutes for a melt-in-your-mouth texture. If you prefer a bit crisper/browned texture, bake up to 23 min.
- If the jam settled more than you'd like during baking, feel free to top off finished cookies with a smidge of fresh jam on top.

*\*\* If you enjoyed these cookies, please come back and give them a rating ♡*

## Nutrition

Serving: 1 cookie | Calories: 112kcal | Carbohydrates: 10g | Protein: 1g | Fat: 8g | Saturated Fat: 5g | Polyunsaturated Fat: 0.3g | Monounsaturated Fat: 2g | Trans Fat: 0.3g | Cholesterol: 20mg | Sodium: 61mg | Potassium: 3mg | Fiber: 1g | Sugar: 3g | Vitamin A: 236IU | Calcium: 9mg | Iron: 0.4mg

**Course:** Dessert **Cuisine:** American **Diet:** Vegetarian **Method:** baking

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