

HOLIDAY JAM THUMBPRINTS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 24 cookies

1 $\frac{3}{4}$ cups all-purpose flour
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon fine salt
 $\frac{3}{4}$ cup unsalted butter, softened
 $\frac{2}{3}$ cup sugar, plus more for rolling
1 large egg
 $\frac{1}{2}$ vanilla bean, seeds scraped from pod or 1 teaspoon pure vanilla extract
 $\frac{1}{3}$ cup raspberry, cherry or strawberry jam or any one of your favorites

Directions:

- Preheat oven to 350 degrees F
- Line 2 baking sheets with parchment paper or silicone mats
- Whisk the flour, baking powder, and salt together in a bowl
- In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes
- Beat in the egg and vanilla until just combined
- Slowly beat in the egg and vanilla until just combined
- Slowly beat in the dry ingredients in 2 additions, mixing until just combined
- Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar
- Place about 2 inches apart on the prepared baking sheets
- Press a thumbprint into the center of each ball, about $\frac{1}{2}$ inch deep
- Fill each indentation with about $\frac{3}{4}$ teaspoon jam
- Bake cookies until the edges are golden, about 15 minutes
- For even color, rotate the pans from top to bottom about halfway through baking
- Cool cookies on the baking sheets