



SHORTBREAD THUMBPRINTS

These buttery vanilla cookies are filled with fruit preserves and topped with a simple glaze. Plan ahead—the dough takes at least 4 hours to chill and the cookies need to cool completely before being glazed.

INGREDIENTS

- 1 cup (230 g) unsalted butter
- $\frac{2}{3}$ cup (134 g) granulated sugar
- 1 tsp (6 ml) vanilla extract
- $\frac{1}{4}$ – $\frac{1}{2}$ tsp (1–3 ml) almond extract*
- 2 $\frac{1}{8}$ cups (255 g) all-purpose flour
- pinch of salt
- $\frac{1}{2}$ cup (180 g) fruit jam or preserves**

High-altitude: Add 1 to 2 Tbsp flour.

*If you do not particularly enjoy almond extract, use the smaller amount. Otherwise, use the larger amount.

** Raspberry pairs beautifully with almond, but feel free to use your favorite flavor.

GLAZE

- 1 cup (120 g) powdered sugar
- 1–2 Tbsp (6–12 ml) cream or milk, plus more as needed
- 1 tsp (6 ml) vanilla or almond extract

DIRECTIONS

Using a handheld or stand mixer, cream the butter on high speed until creamy, about 1 minute. Add the sugar and extracts and beat on medium speed, scraping down the sides of the bowl as necessary.

With the mixer speed on low, gradually add flour and salt. Beat until a soft dough has formed. Press the dough down to compact it and tightly cover with plastic wrap. Chill dough for at least 4 hours.

Preheat oven to 350° F (177° C). *High-altitude:* Increase temperature by 15–25° F (8–14° C) and reduce baking time as necessary.

Using a small cookie scoop, drop balls of dough onto a cookie sheet lined with parchment paper. Make an indentation in each ball using your thumb or the back of a measuring spoon. (If the dough cracks, smooth it out with your fingers.) Fill each with a scant ½ teaspoon of jam.

Bake for approximately 12 to 14 minutes, or until barely browned on the edges. Leave on the sheets for a few minutes, then remove to cooling racks to cool completely. Allow to cool for at least 30 minutes before glazing.

To make the glaze, whisk the powdered sugar, 1 Tbsp cream (or milk), and extract together until smooth. Add more liquid if consistency is too thick. Drizzle over cooled cookies.

Makes approximately 2 to 3 dozen cookies.

