
Jam Thumbprint Cookie

Servings: 48

Prep time: 25 min

Cook time: 25 min

Delicious buttery shortbread cookies filled with raspberry and apricot jam. These Thumbprint Cookies are perfect for the holiday Christmas Cookie Parties!

INGREDIENTS

3/4 pound (3 sticks) unsalted butter,
at room temperature
1 cup sugar
1 teaspoon pure vanilla extract
3-1/2 cups all-purpose flour
1/4 teaspoon kosher salt
1 egg beaten with 1 tablespoon
water, for egg wash
7 ounces sweetened flaked coconut
Raspberry and/or apricot jam

NOTES:

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. In a mixer fitted with the paddle attachment, cream together the butter and sugar until they are just combined before adding the vanilla.
3. Sift together the flour and salt in a separate bowl. With the mixer on low speed, add the flour mixture to the creamed butter and sugar until the dough starts to come together.
4. On a floured surface, roll together into a flat ball. Wrap in plastic wrap and chill for 30 minutes.
5. With your fingers, make the dough into 1 inch balls. Set aside until you have 48 balls.
6. Dip each ball into the egg wash and then roll it in coconut. Place the balls on an ungreased cookie sheet and press a light indentation into the top of each with your finger.
7. Add about 1/4 teaspoon of your favorite jam into each thumb indentation.
8. Bake for 20 to 25 minutes, until the coconut is a golden brown.