

JAM SHORTBREAD THUMBPRINT COOKIES

By Arlene B.



I made these for our Talent Night talk on gardening. I made it with grapes from our garden.

2/3 cup unsalted butter, softened to room temperature

2/3 cup white granulated sugar

1 1/2 teaspoons pure vanilla extract

1/4 cup cornstarch

1 2/3 cup all-purpose flour, divided (measured correctly - spoon and level method) plus 1-2 Tbs. as needed

1-2 tablespoons milk *optional and only as needed

*Plus extra granulated sugar in a bowl for rolling dough

1. Preheat oven to 375 F. Line 2 large baking sheets with parchment paper or a silicone mat. Set aside.
2. In the bowl of a stand mixer or using a hand mixer on medium speed, cream butter and sugar together until smooth and creamy (about 5-6 minutes). Mix in vanilla and beat until combined, scraping down the sides and the bottom of the bowl as needed. Turn mixer off then slowly add in cornstarch and flour. Turn mixer back on low and beat until the dough starts to crumble and clump together. If dough seems too wet - add more flour (1 tablespoon at a time up to 2 tablespoons). If dough is too dry, add 1-2 teaspoons milk. Turn mixer off and gather the dough with your hands to press the dough down and together while kneading and squishing the dough with your palms to form a big ball. This might take about 2 minutes. The warmth from your hands will soften the dough and form together. Pick off 1" pieces and roll and squish tightly into round cookie dough balls (you can roll them in granulated sugar for an extra crunch and sheen if desired) and place about 1.5" apart onto prepared baking sheets. Make an indentation with thumb or using a 1/4 teaspoon in the center of each dough ball. Bake in preheated oven until set but still pale & not golden, about 10 – 12 minutes. Be careful not to overbake, as the cookies will continue cooking as they are cooling. Remove from oven and indent center again if necessary. Dough will continue to cook as it cools.
3. Allow to dry on the baking sheet for 5 minutes then transfer to a wired cookie rack to cool completely. Fill with your favorite jam or decorate with choices below.

For a video and more variations (Hershey's Kisses, Turtle, Nutella M&M's, Snowman, and Rudolph) see: <https://lifemadesweeter.com/shortbread-thumbprint-cookies-7-ways/>

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