

Thumbprints

Noreen Mullen - Braintree, MA

Yield: 3 1/2 dozen balls

*1 cup butter, softened
1/2 cup sugar
1 large egg, room temperature
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/3 cup seedless strawberry or raspberry jam (or apricot preserves)*

Preparation Time: 15 minutes**Cook Time: 1 hour**

In a large bowl, beat the butter and sugar with an electric mixer at medium speed until light and fluffy. Beat in the egg and vanilla.

In a medium bowl, whisk the flour and baking powder. Beat into the butter mixture on low speed until well blended. Cover. Chill for one hour.

Preheat the oven to 375 degrees.

Shape the chilled dough into one-inch balls. Place the balls two inches apart on an ungreased baking sheet.

With a finger tip or spoon tip, make a deep indentation in the center of each ball. (The center will spread open as the cookies bake.)

Bake for 10 minutes. Cool.

Fill the center of each cookie with 1/4 teaspoon of the jam.

Bake for 5 minutes longer or until golden brown. (Be careful not to burn the jam.)

Cool on wire racks.

Per Serving (excluding unknown items): 3263 Calories; 192g Fat (53.0% calories from fat); 40g Protein; 343g Carbohydrate; 8g Dietary Fiber; 709mg Cholesterol; 2194mg Sodium. Exchanges: 15 1/2 Grain(Starch); 1 Lean Meat; 37 Fat; 6 1/2 Other Carbohydrates.