

Raspberry Thumbprint Cookies

By Dustin Arnold

These raspberry thumbprint cookies are my all-time favorite cookie. Made with shortbread and raspberry jam, they are tender, buttery, and melt in your mouth.

christmas cookie

holiday

American



PREP	COOK	TOTAL	SERVINGS
30 min	15 min	45 min	24

Ingredients

- **1 cup** room temperature unsalted butter ((8oz/227g))
- **2/3 cup** sugar ((5.25oz/140g))
- **1 teaspoon** vanilla extract
- **1/2 teaspoon** almond extract
- **1/4 teaspoon** salt
- **2 ¼ cups** all-purpose flour ((9.5oz/270g))
- **1/2 cup** raspberry jam
- **1 cup** powdered sugar
- 1–2 tablespoons milk

Instructions

1. In a large bowl, use a hand or stand mixer fitted with the paddle attachment to beat the butter on high speed until pale and creamy, about 1 minute. Add the sugar, vanilla, and almond extract, and mix on medium speed until combined. Add the flour and salt, then mix on low speed until a soft dough forms.
2. Line two large baking sheets with parchment paper. Roll the dough into 1-tablespoon balls and place on the baking sheet about 1 inch apart. Use your thumb to press an indentation into each ball.
3. Cover with plastic wrap and refrigerate for at least 3 hours until firm.
4. When you're ready to bake, preheat your oven to 350°F. Fill each thumbprint with about ½ teaspoon of jam.
5. Bake until the edges are lightly browned, about 14-15 minutes. Let the cookies cool on the baking sheet for 5 minutes before moving to a wire rack to cool completely.
6. Combine the powdered sugar and milk in a small bowl. Transfer to a piping bag or plastic bag with a hole cut in the corner. Pipe the filling in a zig-zag pattern onto each cookie. Allow 1 hour for the glaze to set. Enjoy!
7. Cookies stay fresh for about 3 days at room temperature or up to 6 days in the fridge.