

Thumbprint Cookies

Ingredients

• Cookies

- ⇒ 1/3 cup powdered sugar
- ⇒ 1 stick unsalted butter, room temp.
- ⇒ 1 large egg yolk
- ⇒ 1 teaspoon vanilla extract
- ⇒ 1/4 teaspoon fine salt
- ⇒ 1/8 teaspoon almond extract
- ⇒ 1 1/4 cups all purpose flour
- ⇒ 1/3 cup white sugar, or as needed
- ⇒ 1/2 cup fruit jam, divided

• Icing

- ⇒ 1 cup powdered sugar, or as needed
- ⇒ 1 tablespoon milk, or as needed

Directions

Gather all ingredients. Preheat oven to 325°. Line a baking sheet with parchment paper. Mix together powdered sugar and butter in a large bowl, until creamy. Add egg yolk, vanilla, salt, and almond extract; mix well. Blend in flour until combined. Scoop 1 tbsp of the dough and roll each ball in a plate of white sugar to coat. Place at least 2" apart on baking sheet. Flatten balls lightly with your fingers. Poke a well into each ball using a finger or the end of a wooden spoon, fill wells with fruit jam of your choice. Tap the baking sheet against the counter to let the jam settle. Bake in the preheated oven until light golden brown, about 15 minutes. Let cookies rest on the baking sheet for 5 minutes before transferring to a wire rack to cool completely. Dust with powdered sugar. Make icing: Place powdered sugar in a small bowl. Add milk, a little at a time, until icing reaches a consistency that will pipe easily. Pipe over cookies and let sit for 15 minutes. Enjoy!!