

Baking at Home Thumbprint Cookies

Ingredients

1 Cup Softened Butter
1 Egg
1/8 tsp Salt
2¹/₃ Cups Flour

1 Cup Sugar
¼ tsp Baking Soda
1 tsp Vanilla
1 Jar Jam

Beat sugar and butter until fluffy.

Add egg, baking soda, salt and vanilla. Beat until well-combined.

Add the flour. Stir just until blended and smooth.

Divide the dough in half. Roll each half into a ball, cover with plastic wrap and place in the refrigerator for at least one hour.

Break off small bits of cookie dough and roll into small balls. Place on a baking sheet and use your thumb, pinky or the end of a wooden spoon to make a dent in the ball (hence the thumbprint name).

Fill thumbprint with jam.

Bake at 350°C for 9 to 11 minutes or until the bottoms are just beginning to lightly brown. Try not to brown the tops. Cookies are better just cooked and soft! If baking on woodstove, remember to rotate the pan once halfway through baking.

