

Jam Thumbprint Cookies - Soft, Sweet, and Perfectly Nostalgic

Jam Thumbprint Cookies That Just Channel Nostalgia



OVEN
350°F

TIME
3 min

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INGREDIENTS

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsalted butter, softened
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract
1/4 cup fruit jam (strawberry, raspberry, or your favorite)

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
- 2. Mix Dry Ingredients:** In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
- 3. Cream Butter and Sugar:** In a large mixing bowl, beat butter and sugar until light and fluffy (about 2-3 minutes). Add the egg and vanilla, mixing until fully incorporated.
- 4. Combine Wet and Dry:** Gradually add the dry ingredients to the wet ingredients, mixing until a soft dough forms.
- 5. Shape and Fill:** Roll dough into 1-inch balls and place them on the prepared baking sheet, spacing about 2 inches apart. Use your thumb or the back of a teaspoon to gently press an indentation in the center of each cookie. Fill each with about 1 teaspoon of jam.
- 6. Bake and Cool:** Bake for 10-12 minutes, or until the edges are just golden. Let cookies cool on the pan for 5 minutes, then transfer to a wire rack.

SWAPS & NOTES

& Swaps Butter: Use real unsalted butter for the best rich flavor.

Jam: Go smooth or chunky-just avoid ones that are too watery.

Spice it up: Add a pinch of cinnamon or almond extract for a twist.

Make it festive: Dust cooled cookies with powdered sugar or drizzle with glaze. ??? Instructions 1.

TIPS FOR SUCCESS

Chill dough for 10-15 minutes if it feels too soft to roll.

Don't overfill -a small spoonful of jam is perfect.

Use a small scoop for even-sized cookies.

Try two flavors of jam on one tray for a fun variety. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/jam-thumbprint-cookies-soft-sweet-and-perfectly-nostalgic/>