

## Buttery Thumbprint Cookies with Jam - A Classic Favorite

Thumbprint Cookies - Buttery, Jam-Filled Perfection



OVEN  
**350°F**

TIME  
**3 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

- 1 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1 large egg yolk
- 1 tsp vanilla extract
- 1/2 tsp salt
- 1/2 tsp almond extract
- 2 1/4 cups all-purpose flour
- 3 tbsp granulated sugar (for rolling)
- 1/2 cup raspberry or apricot jam (or use a mix!)

### DIRECTIONS

- Step 1: Prep the Oven: Preheat your oven to 350°F (175°C).
- Line two baking sheets with parchment paper.
- Step 2: Make the Dough: In a large mixing bowl, beat the softened butter and granulated sugar until fluffy-about 2-3 minutes.
- Add egg yolk, vanilla, almond extract, and salt. Mix until combined.
- Gradually add the flour and mix on low until a soft dough forms.
- Step 3: Shape & Fill: Scoop out tablespoon-sized portions of dough. Roll each into a ball, then roll in the extra granulated sugar.
- Place on the prepared baking sheet, spacing them an inch apart.
- Use the back of a rounded teaspoon or your thumb to gently press an indentation into each dough ball.
- Fill each well with about 1/2 teaspoon of jam.
- Step 4: Bake: Bake for 10-11 minutes, or until the bottoms are lightly golden.
- Let cookies rest on the baking sheet for a few minutes before transferring to a wire rack to cool.

### SWAPS & NOTES

& Swaps Butter : Use high-quality unsalted butter for the best flavor and texture.

Almond Extract : Enhances the dough flavor, but you can omit or replace with more vanilla.

Jam : Raspberry and apricot are classics, but feel free to use strawberry, peach, or even lemon curd.

Add-Ons : For an extra twist, top with chopped nuts after filling or drizzle with white chocolate after baking. ???

## TIPS FOR SUCCESS

Don't overfill the centers with jam-it can bubble over while baking.

If dough cracks when pressing the center, just smooth it out with your fingers.

Use seedless jam for a smooth texture and better piping.

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

Original recipe: <https://chefmaniac.com/buttery-thumbprint-cookies-with-jam-a-classic-favorite/>