

## Classic Jam Thumbprint Cookies: A Nostalgic Step-by-Step Guide

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: Provides the structure.

1/2 tsp baking powder: For a slight lift.

1/4 tsp salt: To balance the sweetness.

1/2 cup unsalted butter (softened): Ensure it is room temperature for easy creaming.

1/2 cup granulated sugar: Provides sweetness and crisp edges.

1 large egg: Acts as the binder.

1 tsp vanilla extract: For that classic aromatic warmth.

1/4 cup fruit jam: Strawberry or raspberry are traditional favorites.

#### Swaps and Notes:

**The Flour:** You can use a 1-to-1 gluten-free baking flour if needed.

**The Fat:** If you only have salted butter, omit the 1/4 tsp of salt from the recipe.

**The Flavor:** Swap vanilla extract for almond extract for a professional, "bakery-style" flavor profile.

**The Jam:** Ensure your jam is relatively thick. If it's too runny, it may boil over in the oven.

#### Step-by-Step Instructions:

**Prep Your Station:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone baking mat to prevent sticking.

**Whisk Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Set

this aside.

**Cream Butter and Sugar:** In a large bowl (or using a stand mixer), beat the softened butter and sugar together until the mixture is light, fluffy, and pale in color (about 2-3 minutes).

**Add Wet Ingredients:** Add the egg and vanilla extract to the butter mixture. Mix well until fully incorporated.

**Combine:** Gradually add the dry flour mixture to the wet ingredients. Mix on low speed until the dough just comes together. Do not overmix, or the cookies will be tough.

**Shape the Cookies:** Roll the dough into 1-inch balls (roughly 1 tablespoon of dough each). Place them on the prepared baking sheet about 2 inches apart.

**Make the Thumbprint:** Use your thumb (or the back of a small round measuring spoon) to gently press an indentation into the center of each ball. If the edges crack significantly, just gently press them back together with your fingers.

**Fill with Jam:** Carefully spoon about 1/2 to 1 teaspoon of jam into each indentation.

**Bake:** Place in the oven and bake for 10-12 minutes. The edges should be just barely golden, and the centers should look set.

**Cool:** Let the cookies rest on the baking sheet for 5 minutes before moving them to a wire rack to cool completely.

**Tips for Success:**

**Prevent Cracking:** If the dough feels too dry or cracks when you press it, chill the dough for 15 minutes before rolling.

**Warm the Jam:** If your jam is very chunky, give it a quick stir or microwave it for 10 seconds to make it easier to spoon into the cookies.

**Don't Over-Bake:** These cookies don't get very dark. If you wait for the tops to brown, they will be too crunchy.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

Calories: 115 kcal

Fat: 5g

Carbohydrates: 16g

Protein: 1g

Sugar: 8g

## DIRECTIONS

- 1. Prep : Your Station:** Preheat your oven to 350°F (175°C). Line a large baking sheet with parchment paper or a silicone baking mat to prevent sticking.
- 2. Whisk : Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, and salt. Set this aside.
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14. **Serving Suggestions and Pairings:** These cookies are perfect for an afternoon tea. I highly recommend pairing them with a cold glass of refreshing blueberry lemonade during the warmer months. If you are hosting a cookie exchange, they look wonderful alongside these copycat Neiman Marcus chocolate chip cookies for a variety of textures.
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19. **Sugar:** 8g
20. **Storage and Leftover Tips: Room Temperature:** Store in an airtight container for up to 5 days. Use parchment paper between layers to prevent the jam from sticking to the bottoms of other cookies.
21. **Freezing:** You can freeze these cookies for up to 3 months. Thaw at room temperature before serving.
22. **More Recipes You Will Love:** If you enjoyed this nostalgic bake, you have to try these other favorites:
23. **Easy :** Cake Mix Cookies - For when you need a sweet treat in a hurry!
24. **Copycat :** Neiman Marcus Cookies - My secret weapon for any party.
25. **Rainbow :** Sprinkle Cookies - Perfect for brightening any day.

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

Original recipe: <https://chefmaniac.com/classic-jam-thumbprint-cookies-a-nostalgic-step-by-step-guide/>