

A B & J Thumbprints

There are several reasons why A B & J Thumbprints stand out among other cookie recipes:



OVEN
350°F

TIME
20 min

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INGREDIENTS

1 cup unsalted butter, softened
1/2 cup granulated sugar
1/2 cup brown sugar, packed
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1/2 cup fruit jam (raspberry, apricot, or your choice)

DIRECTIONS

- 1. Preheat the : Oven:** Begin by preheating your oven to 350°F (175°C). This ensures that your cookies bake evenly.
- 2. Cream the : Butter and Sugars:** In a large mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy. This step is crucial for achieving the right texture.
- 3. Add : Vanilla and Dry Ingredients:** Mix in the vanilla extract. Gradually add the flour and salt, mixing until just combined. Be careful not to overmix, as this can lead to tough cookies.
- 4. Form the : Cookies:** Using your hands, roll the dough into 1-inch balls and place them on a baking sheet lined with parchment paper. Make an indentation in the center of each ball using your thumb or the back of a spoon.
- 5. Fill with : Jam:** Spoon a small amount of jam into each indentation, being careful not to overfill.
- 6. Bake:** Bake in the preheated oven for 15-20 minutes, or until the edges are lightly golden. Allow them to cool on the baking sheet for a few minutes before transferring to a wire rack.

TIPS FOR SUCCESS

Chill the Dough: If the dough feels too soft to handle, refrigerate it for about 30 minutes.

This will make it easier to roll into balls.

Experiment with Flavors: Try using different jams or even nut butters for a unique twist.

You can also add spices like cinnamon or nutmeg to the dough for extra flavor.

