

Jam Filled Thumbprint Cookies Recipe

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Prep. time : 20 minutes

Cook time : 20 minutes

Ready in 40 minutes plus cooling

Level : Basic

Ingredients:

- All purpose flour 200g (7oz)
- Butter 130g (4.6oz)
- Sugar 65g (2.3oz)
- Vanilla powder to taste
- Zest of one lemon
- Eggs 50g (1.8oz or 1 medium egg)
- Egg whites 60g (2.1oz or egg whites from 2 medium eggs)
- Almonds 160g (5.6oz)
- Raspberry jam 100g (3.5oz)

Directions

1. Place almonds into a baking pan and toast them in the oven at 180°C (350°F) for about 10 minutes. Leave them to cool down, and chop them finely.
2. Line one large baking tray with parchment paper.
3. Put softened butter, sugar, finely grated lemon zest, and vanilla powder into a bowl of a stand mixer and beat with paddle attachment until creamy.
4. Add one egg and mix for another couple of minutes.
5. Remove the bowl from the mixer and fold sifted flour into the mixture until you get a uniform dough.
6. Wrap the dough into plastic foil and refrigerate until firm – for about an hour.

7. When your dough is firm, weigh 15g (1/2oz) pieces and roll each one into a ball.
8. Whisk the egg white for a couple of minutes to break the protein (don't make meringue!) and dip each ball into the egg white first, and then into chopped almonds.
9. Make a hole in the center each ball with the end of a wooden spoon, measuring spoon, or with your thumb.
10. Bake cookies at 180°C (350°F) for about 15-20 minutes, until golden brown.
11. Leave your thumbprint cookies to cool and fill each hole with raspberry jam.