almond & Jam thumbprint cookies



*A buttery almond cookie with delicious apricot, raspberry or your favorite jam…perfect for a tea party or the holidays!*

**INGREDIENTS**:

***Cookies***:

 1 cup unsalted butter, softened to room temperature

2/3 cup granulated sugar

1 teaspoon vanilla extract

1/2 teaspoon almond extract

2 cups + 2 Tbsp all-purpose flour (sifted & spooned – not scooped!)

1/2 cup raspberry jam (you can use apricot or your favorite jam)

***Glaze***:

1 cup powdered sugar

1 Tablespoon cream or milk

1 teaspoon vanilla or almond extract

1 teaspoons light corn syrup

**HOW I MAKE THESE**:

1. Using a handheld or stand mixer, beat the butter on high speed until creamy, about 1 minute. Switch mixer to medium speed and add the sugar, vanilla, and almond extracts. Scrape down the sides and the bottom of the bowl as needed. Turn the mixer off and pour the flour into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed.  Scrape bowl down and press the dough down into bowl, tightly cover with plastic wrap to chill overnight.
2. Preheat oven to 350F degrees. Line two baking sheets with parchment paper or silicone baking mats (silicone mats will reduce spreading). Roll the cookie dough into 1-inch balls. Make sure they're nice and smooth. Make an indentation with your thumb into each ball. The dough may crack slightly when you press your thumb into it, but you can pinch the dough back together gently. Fill each impression with a scant 1/2 teaspoon of jam. Refrigerate prepared cookies for 30 minutes or freeze for 10 minutes.
3. Bake the shortbread thumbprint cookies for 12 to 14 minutes, or until very lightly browned on the edges. The cookies will puff up and spread slightly. Do not overbake. Allow the cookies to cool on the baking sheet. Cool to room temperature before glazing.
4. To make the glaze: stir together glaze ingredients until smooth. Add more liquid to thin out or add more powdered sugar to thicken to your desired consistency. Drizzle over cooled cookies. Glaze will set within a couple hours.

Store cookies covered at room temperature for 3 days or in the refrigerator for 5 days. Shortbread cookie dough may be frozen up to 2 months.  
  
**NOTE:** *Make sure the cookie dough is cold and firm at all times. If it's not firm and cold, put back into the refrigerator to chill. When working in batches, keep the unused dough chilled in the refrigerator.*

**YIELD**: Makes 36 cookies

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