



Raspberry Thumbprint Cookies

★★★★☆

Raspberry jam thumbprint cookies are sweet, buttery almond cookies with just the right amount of delicious raspberry jam in the center. Yum!

Course Baking, Dessert
Cuisine American

Keyword cookie recipes, cookies, raspberry

Prep Time 23 minutes

Cook Time 7 minutes

Chill Time 20 minutes

Total Time 50 minutes

Servings 20 Cookies

Calories 124kcal

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Ingredients

- 1/2 cup unsalted butter 1 stick (softened)
- 1/2 cup white granulated sugar divided
- 1/4 cup brown sugar
- 1 egg
- 1 teaspoon almond extract
- 1 1/2 cups all purpose flour
- 1/4 teaspoon salt
- 1/3 cup raspberry jam

Instructions

1. Preheat the oven to 375 degrees. Line a baking sheet with parchment paper or spray lightly with cooking oil.
2. In a large bowl add softened butter, 1/4 cup granulated sugar and brown sugar. With an electric mixer cream together butter and sugar mixture until smooth.
3. Add the egg and almond extract to the wet ingredients and mix until combined.
4. Sprinkle the salt around the bowl of wet ingredients so it distributes evenly in the cookie dough. Add the flour a little bit at a time, mixing in between until a dough forms.
5. Form cookie dough balls with about a tablespoon of cookie dough. Use a cookie scoop for more even cookies. Roll each cookie dough ball in 1/4 cup of white sugar then place on the baking sheet.
6. Use the end of a wooden spoon or your thumb to create a hole in the middle of each cookie for the jam. Fill each hole with about 1 teaspoon of raspberry jam.

7. Sprinkle the tops of the cookies with a little additional white sugar. Chill the filled cookie dough in the fridge for about 20 minutes before baking.
8. Bake cookies for 7-8 minutes. Remove the cookies from the oven before the edges start to brown.
9. Fill the middle of each cookie with extra jam if any need a little more. Move cookies to a cooling rack or clean cooking towel to finish cooling, then enjoy!

Notes

- While a wooden spoon handle or your thumb can be great for making the center of a thumbprint cookie, I've also found a clean wine cork works well. It leaves a little more room for jam in the cookie.
- It can be less messy to put the jam in a zip-top bag and then snip the bottom corner. Use the bag of jam to then fill the cookies instead of a spoon.

Nutrition

Calories: 124kcal | Carbohydrates: 19g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 1g | Trans Fat: 1g | Cholesterol: 20mg | Sodium: 36mg | Potassium: 23mg | Fiber: 1g | Sugar: 10g | Vitamin A: 154IU | Vitamin C: 1mg | Calcium: 8mg | Iron: 1mg