Thumbprint Cookies

by **LINDSAY FUNSTON** UPDATED: DEC 2, 2022

YIELDS:	PREP TIME:	TOTAL TIME:
35	5 mins	40 mins

Ingredients

1 3/4 c. all-purpose flour

1/2 tsp. baking powder

1/2 tsp. kosher salt

3/4 c. (1 1/2 sticks) butter, softened

1/2 c. granulated sugar

1 large egg

1 tsp. pure vanilla extract

1/3 c. assorted jams, for filling cookies

Get recipe ingredients

Directions

Step 1

Preheat oven to 350° and line two baking sheets with parchment. In a large bowl, whisk together flour, baking powder, and salt.

Step 2

In another bowl, beat butter and sugar until pale and fluffy, about 3 minutes. Beat in egg and vanilla, then add dry ingredients in two batches until incorporated.

Step 3

Using a small cookie scoop, scoop 1" balls onto prepared baking sheets. Press a thumbprint into center of each ball, 1/2" deep. Fill with a small spoonful of jam.

Step 4

Bake until edges of cookies are golden, 13 to 14 minutes. Cool on baking sheets before serving.