



Julie Zyromski

Thumbprint cookies

Portions: 18 cookies

Preparation: 25 minutes

Cooking time: 25 minutes

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Ingredients

250 ml (1 cup) almonds, chopped or powdered
500 ml (2 cups) all purpose flour
3 ml ($\frac{1}{2}$ teaspoon) salt
250 ml (1 cup) unsalted butter, at room temperature
125 ml ($\frac{1}{2}$ cup) sugar
2 egg yolks
10 ml (2 teaspoons) vanilla
80 ml ($\frac{1}{3}$ cup) store bought jam of your choice

Steps

1. With the rack in the highest position, preheat the oven to 350 °F (180 °C).
2. Put the almonds in a baking dish and roast for about 10 minutes or until they have a slight coloration. Let cool completely.
3. Mix the flour with the salt.
4. In the bowl of a stand mixer (otherwise, use a large bowl and a wooden spoon), cream the butter with the sugar until the mixture turns slightly pale.
5. Beat in the egg yolks and vanilla and slowly beat mix until just combined.
6. Add the flour all at once, mixing just until incorporated.
7. Scoop 1 big tablespoon of cookie dough and roll it between hands into a ball. Roll one side in the roasted almonds and transfer to a parchment-lined baking sheet.
8. Repeat with the remaining dough.
9. Press a thumbprint into the center of each ball.
10. Fill each indentation with about 5 ml (1 teaspoon) jam (it must not overflow).
11. Bake cookies for 25 minutes or until the edges are golden brown.
12. Let cool completely, then transfer to a plate.