

THE CULINARY

Playground



Thumbprint Cookies

1/2 cup butter, softened

1/4 cup sugar

1/4 cup brown sugar

1 egg

1 Tablespoon Milk

1 teaspoon vanilla

1 teaspoon baking powder

1/2 teaspoon salt

2 cups flour

1/4 cup jam or fruit

Preheat oven to 375 degrees.

Line cookie sheets with parchment paper.

Cream together butter and sugars.

Add egg, milk, vanilla, baking powder and salt and beat again to mix well.

Add flour and stir well until thoroughly combined.

Measure Tablespoon sized balls of cookie dough and roll them into balls, placing them on the cookie sheet an inch apart.

Press indentations about halfway down into the center of each cookie ball using your thumb.

Bake 10-12 minutes until just beginning to brown.

Remove from oven and leave on cookie sheets.

Microwave 1/4 cup of jam for 20 seconds until very soft and stir it well.

Re-imprint the cookies with your thumb while they are still warm then place about 1/4 teaspoon of jam into each indentation. Allow cookies to cool completely.

THE CULINARY PLAYGROUND
16 MANNING ST. DERRY, NH

www.culinary-playground.com