

Thumbprint Cookies



Ingredients shared with a friend

- 200 g butter (softened)
- 200 g golden caster sugar
- 1 tsp vanilla extract
- 320 g plain flour
- 1 egg
- ½ tsp baking powder
- ½ tsp salt
- 50 g jam of your choice or a mixture.

Method

- 1) Pre-heat the oven to 180oc.
- 2) Line your baking tray with baking paper.
- 3) Beat together the vanilla, butter & sugar until it is fluffy & pale in colour.
- 4) Crack an egg into a separate bowl & then add to your mixture.
- 5) Add the flour, baking powder and salt and add to your biscuit dough. Mix everything together until you have a soft dough.
- 6) Roll small bits of dough into balls (about 3cm in diameter) and place on your baking tray. Leave a gap between the biscuits as they'll spread in the oven.
- 7) Gently press your thumb into the centre of each biscuit to create a small hollow.

- 8) Spoon a small amount of jam (about ½ tsp) into the centre of each biscuit until the hollow is full.
- 9) Bake in the oven for around 12-15 minutes. They're ready when they have started to turn golden at the edges. Leave to cool on the baking trays before moving to a wire rack.

