

# Raspberry Almond Thumbprint Cookies

- The dough is quite stiff, so a stand mixer works best for making this dough.
- I like Ghirardelli White Melting Chocolate for the drizzle. (I've tried Nestle White Chocolate Chips and they don't seem to melt and drizzle as well.)
- Don't refrigerate this dough before forming the cookies (it will get too hard). If you would like to get a head start on these cookies, make the dough and form the cookies with "thumbprints" (but do not fill). Freeze the formed dough on a cookie sheet and transfer to a airtight container or freezer bag when frozen. When you are ready to bake the cookies, allow cookies to defrost in refrigerator, then fill with jam and bake as directed.

## Ingredients

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- 1 cup butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- 1 ½ teaspoons almond extract
- ¼ teaspoon salt
- 2 ½ cups all-purpose flour
- ½ cup seedless raspberry jam
- ½ cup white chocolate chips
- 2 teaspoons vegetable shortening



## Method

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1. Preheat oven to 350 F. Line baking sheets with parchment paper or silicone baking mats.
2. In a large bowl, beat butter and sugar with a mixer, scraping sides of bowl as needed. Add egg, almond extract and salt and beat until combined. Add flour and beat on low until fully blended (dough may seem dry, but will come together).
3. Scoop dough by rounded tablespoons, roll into smooth balls and place on prepared cookie sheets. Using your thumb, the back of a small scoop, or even a clean wine cork, make an indentation in each cookie. Fill each indentation with about ½ teaspoon jam.
4. Bake at 350 F for 12 to 15 minutes until edges are very lightly browned. Let cool slightly, then melt white chocolate in the microwave or double-boiler, add shortening, and drizzle over cookies.

## Notes

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-  **Variation: Raspberry Almond Crumble Bars** (inspired by Raspberry Crumble Bars, by Ina Garten) Preheat oven to 350 F. Line a 9x9-inch baking pan with parchment paper. Make cookie dough as directed. Pat two-thirds (to three-fourths) of dough into the bottom of the prepared pan, coming up sides an additional ¼". (If needed, use a piece of plastic wrap between the dough and your hands to help smooth the dough out.) Spread ¾ cup seedless raspberry jam over surface of dough, leaving a small border outside edge. Combine remaining dough with ¾ cup granola and mix with hands to make the crumble topping. Distribute crumble topping over top of raspberry jam. Sprinkle surface with ¼

cup sliced almonds. Bake at 350 F for 45 minutes or until lightly browned. Cool completely before cutting. Sprinkle with confectioner's sugar if desired.

Source: Paula Fox, Little River Bed & Breakfast (about 36 cookies)