



Thumbprint Cookies

Featuring: Winding Drive's Apricot & Honey Jam

You Will Need:

2 ½ cups unbleached flour	1 large egg
¼ teaspoon baking soda	1 teaspoon vanilla extract
¼ teaspoon fine sea salt	powdered sugar for dusting
2 sticks unsalted butter, softened	½ cup Winding Drive's Apricot & Honey Jam
¾ cup granulated sugar	

Instructions:

Sift together the flour, baking soda & salt. Beat butter and sugar with an electric mixer in a large bowl for 2 minutes. Add egg & vanilla, beat for 1 minute. Add flour mixture just until combined. Cover and refrigerate dough for 1 hour. Preheat oven to 350 degrees F, and line large baking sheets with parchment paper. Roll dough into 1 inch balls and place 3 inches apart on baking sheet. Lightly oil your thumb and make an indent in the center of each cookie. Fill the thumbprints with jam and bake in center rack for 15 minutes until golden. Cool completely & dust with powdered sugar.