HOLIDAY JAM THUMBPRINTS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 24 cookies

1 ¾ cups all-purpose flour

½ teaspoon baking powder

½ teaspoon fine salt

¾ cup unsalted butter, softened

2/3 cup sugar, plus more for rolling

1 large egg

½ vanilla bean, seeds scraped from pod or 1 teaspoon pure vanilla extract

1/3 cup raspberry, cherry or strawberry jam or any one of your favorites

**Directions:**

* Preheat oven to 350 degrees F
* Line 2 baking sheets with parchment paper or silicone mats
* Whisk the flour, baking powder, and salt together in a bowl
* In another bowl, whip the butter and the sugar with a hand-held mixer until fluffy, about 5 minutes
* Beat in the egg and vanilla until just combined
* Slowly beat in the egg and vanilla until just combined
* Slowly beat in the dry ingredients in 2 additions, mixing until just combined
* Scoop the dough into 1-inch balls with a cookie or ice cream scoop and roll in sugar
* Place about 2 inches apart on the prepared baking sheets
* Press a thumbprint into the center of each ball, about ½ inch deep
* Fill each indentation with about ¾ teaspoon jam
* Bake cookies until the edges are golden, about 15 minutes
* For even color, rotate the pans from top to bottom about halfway through baking
* Cool cookies on the baking sheets