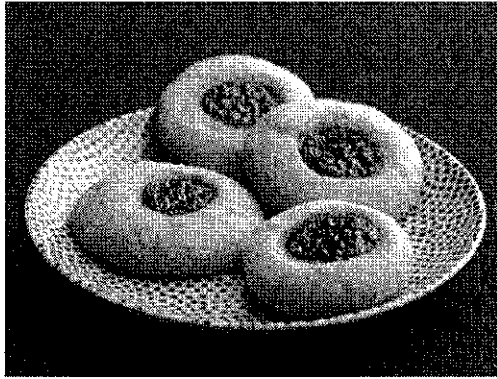




Butter and Jam Thumbprints

Recipe courtesy of Food Network Kitchen



Butter and Jam Thumbprints

Total Time:
1 hr 8 min
Prep: 20 min
Inactive: 30 min
Cook: 18 min

Yield:
about 24 to 30 cookies
Level:
Easy

Ingredients

- ✓ 1 3/4 cups all-purpose flour
- ✓ 1/2 teaspoon baking powder
- ✓ 1/2 teaspoon fine salt
- ✓ 3/4 cup unsalted butter (1 1/2 sticks), softened
- ✓ 2/3 cup sugar, plus more for rolling
- ✓ 1 large egg
- ✓ 1/2 vanilla bean, seeds scraped from pod, or 1/8 teaspoon vanilla bean paste or 1 teaspoon pure vanilla extract
- ✓ 1/3 cup raspberry, cherry or strawberry jam

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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 dry ingredients in 2 additions, mixing just until incorporated.

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 1/2-inch deep. Fill each indentation with about 3/4 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. Serve.

Store cookies in a tightly sealed container for up to 5 days.

From Food Network Kitchens

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Kourabiedes (Greek Butter Cookies)

Author: Nicole-Cooking for Keeps

Ingredients

- 1 pound unsalted butter, room temperature
- 1 large egg
- 2 ½ teaspoons pure almond extract
- 8 tablespoons powdered sugar
- ½ teaspoon baking soda
- 5 to 5 ½ cups flour
- Pinch of salt

Instructions

1. Preheat oven to 350 degrees. Beat butter in the bottom of a stand mixer on a medium high speed for 20 minutes. Add egg and almond extract, mix until combined. Sift powdered sugar and baking soda together in a small bowl. Add to butter and egg. Beat another 10 minutes on a medium high speed. Sift five cups of flour and salt together in a large bowl. With the speed on low, add flour a little bit at a time until completely incorporated. If the dough is too sticky, add ½ cup more of flour.
2. To Form: Roll about 2 tablespoons of dough into crescents and place on a baking sheet lined with parchment paper or silt pad. There is no need to place cookies very far apart, as they do not spread much. Bake for 15-20 minutes until very pale brown and cooked through.
3. Makes about 5 dozen.

Recipe by Cooking for Keeps at <http://www.cookingforkeeps.com/2012/12/12/kourabiedes-greek-butter-cookies/>

Chocolate Crackups

Yield 5 dozen

Temp. 350*

Bake time 8 to 10 min

Ingredients:

½ c. plus 1 Tbsp. butter

6 Tbsp. cocoa

1 2/3 c. sugar

2 eggs

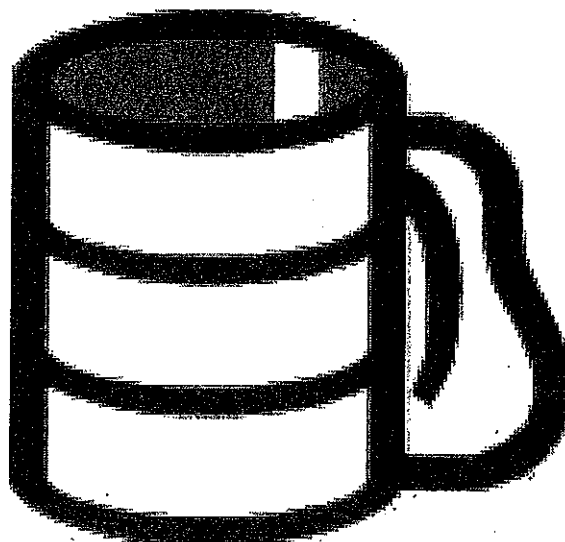
2 tsp. vanilla

2 c. flour

½ tsp. salt

2 tsp. baking powder

Confectionery sugar



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Directions:

1. Melt butter and stir in cocoa; blend well, let cool.
2. Add sugar, eggs, and vanilla. Beat until smooth.
3. In separate bowl, sift together flour, salt, and baking powder. Add to the cocoa mixture. Chill for 3 hours.
4. Take 1 tsp. of dough and shape it into a ball. Roll balls in confectioners' sugar and place on ungreased cookie sheet. Bake for 10 minutes. Remove from oven immediately, the cookie will be moist. Cool.
5. Cookies should be soft and chewy like a brownie.

MOLDED COOKIES

SNICKERDOODLES



Molded
400 °
6 dozen
8-10 minutes

1. Cream in bowl and mix thoroughly:

½ c shortening
½ c butter
1 ½ c sugar
2 eggs

2. Sift together:

2 ¾ c flour
2 t cream of tartar
1 t baking soda
¼ t salt
*optional –add ½ t cinnamon to mixture

3. Stir flour mixture into creamed shortening mixture

4. Shape dough in 1" balls

5. Mix together:

2 T sugar
2 t cinnamon

6. Roll balls in cinnamon & sugar.

7. Place 2" apart on ungreased sheet.

8. Bake 8-10 minutes