Thumbprint Cookies

Description

Ingredients

- 2 cups sifted flour
- 1/2 tsp salt
- 1 cup butter
- 1/2 cup sugar
- 2 tsps vanilla extract
- your preferred jam or other filling
- 1/2 cup confectioner's sugar

Summary
Yield: 4
Source: Michelle Branch, Parade Magzine 12/12/2010
Prep Time: 2 1/2 hours
Category: Cookies & Bars
Cuisine: American

Instructions

1. Sift together flour and salt; set aside. Cream butter and sugar until fluffy; add extract. Slowly mix in flour, 1/2 cup at a time, until just blended. Chill dough for 1-2 hours.

2. Preheat oven to 325 F. Meanwhile, quickly shape dough into 1-inch balls and space them 2 inches apart on ungreased baking sheets. Make a deep thumbprint in the center of each; fill with preferred jam or chocolate.

3. Bake for 15 minutes or until cookies are the color of pale sand. Transfer to wire rack to cool.

4. When cool, dust cookies with confectioner's sugar. Pack in tins for gifts or serve to holiday guests.

Notes
Per cookie: 90 calories, 4g fat, 10mg cholesterol, 55mg sodium, 12g carbs, 1g protein.

Yields 4 dozen