

Raspberry Almond Shortbread Thumbprints

Thumbprint cookies with a buttery base, filled with raspberry preserves and drizzled with an almond glaze. These raspberry thumbprint cookies are special to serve, yet easy on your baking budget.



42
COOKIES



45 min
PREP TIME



02 hrs 40 min
TOTAL TIME

Ingredients

COOKIE

1 cup Land O Lakes® Butter, softened

$\frac{2}{3}$ cup sugar

$\frac{1}{2}$ teaspoon almond extract

2 cups all-purpose flour

$\frac{1}{2}$ cup raspberry jam

GLAZE

1 cup powdered sugar

2 to 3 teaspoons water

1 $\frac{1}{2}$ teaspoons almond extract

*Substitute $\frac{1}{2}$ cup of your favorite flavor jam.



GET INGREDIENTS

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How to make

STEP 1

Combine butter, sugar and $\frac{1}{2}$ teaspoon almond extract in bowl. Beat at medium speed, scraping bowl often, until creamy. Add flour; beat at low speed, scraping bowl often, until well mixed. Cover; refrigerate at least 1 hour or until firm.

STEP 2

Heat oven to 350°F.

STEP 3

Shape dough into 1-inch balls. Place 2 inches apart onto ungreased cookie sheets. Make indentation in center of each cookie with thumb (edges may crack slightly). Fill each indentation with about $\frac{1}{4}$ teaspoon jam.

STEP 4

Bake 14-18 minutes or until edges are lightly browned. Let stand 1 minute on cookie sheets; remove to cooling rack. Cool completely.

STEP 5

Combine all glaze ingredients in bowl with whisk until smooth. Drizzle over cookies.