

Raspberry Almond Shortbread Thumbprints

Ingredients

- 2 cups + 2 Tbsp (300g) all-purpose flour*
- 1/4 tsp salt
- 1 cup (226g) unsalted butter, cold and diced into 1 Tbsp pieces
- 2/3 cup (140g) granulated sugar
- 1/2 tsp almond extract
- 1/2 cup raspberry jam , seedless if preferred

Glaze

- 1 cup (124g) powdered sugar
- 1 tsp almond extract
- 2 - 4 tsp water

Instructions

- Whisk all glaze ingredients together in a small mixing bowl, adding enough water to reach desired consistency. Set aside.
- Preheat oven to 350 degrees.
- In a mixing bowl whisk together flour and salt, set aside.
- In the bowl of an electric mixer, blend together butter and sugar until combined (it will take a minute or two since the butter is cold. Mix in almond extract then add in flour blend until mixture comes together (it will take a bit of mixing since the butter is cold, so be patient, it will seem really dry at first).
- Shape dough into 1-inch balls, about 1 Tbsp each, and place 2-inches apart on ungreased baking sheets. Make a small indentation with thumb or forefinger in each cookie (large enough to fit 1/4 - 1/2 tsp of jam). Fill each with 1/4 - 1/2 tsp jam. Chill in refrigerator 20 minutes (or freezer for 10 minutes). Bake in preheated oven 14 - 18 minutes.
- Cool several minutes on baking sheet then transfer to a wire rack to cool
- Pour or spoon glaze mixture into a sandwich size resealable bag, cut a small tip from one corner.
- Drizzle cookies with glaze when cool.
- Store cookies in an airtight container.