



jam thumbprints

adapted from gourmet

1 cup butter - room temp
1 cup powdered sugar or very fine bakers sugar (i used bakers sugar)
6 large egg yolks
pinch of kosher salt
zest of 1 lemon
2 tablespoons lemon juice (may need up to 3 if dough is really dry)
3 cups sifted all purpose flour
1 cup chopped blanched almonds
jam or jelly of your choice
sugar for sprinkling
egg yolk for brushing on top of cookie

Preheat oven to 350 degrees

Cream butter until it is light. Add gradually sugar, creaming well after each addition. Add eggs yolks, one at a time, a pinch salt, and the juice and lemon zest. Gradually add flour and stir or knead the dough until thoroughly blended. Chill for at least 2 hours.

Roll the dough with slightly floured hands into uniform balls the size of large marbles. Press a slight indentation into each ball with your little finger.

Paint with beaten egg yolk and sprinkle the tops with finely chopped blanched almonds and sugar.

Bake until the balls are golden brown.

When ready to serve, fill the indentations with apricot jam or any red jams or jellies. (I used grapefruit and raspberry jam)

<http://www.pickycook.com/dessert/jamthumbprints.aspx>