



[Thumbprint Cookies](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 25 minutes, plus 30 minute chill time

Cook time: 10 Minutes

Ingredients:

- 1¾ cups Flour
- 1/3 cup Corn Starch
- ¼ tsp Baking Powder
- ¼ tsp Baking Soda
- ¼ tsp Baking Soda
- ¼ tsp Salt
- 8 TBSP Butter, room temperature (1 stick)
- ½ cup Sugar
- 1 TBSP Corn Syrup
- 1 large Egg
- 2 tsp Vanilla Extract
- ¾ cup Strawberry Preserves

Directions:

- Preheat oven to 375°.
- In a medium mixing bowl, sift together flour, corn starch, baking powder, baking soda, and salt. Set aside.
- Cream together butter, sugar and corn syrup.
- Add egg and vanilla; mix well.
- Slowly add dry ingredients to the butter mixture until well blended.
- Refrigerate dough for at least 30 minutes.
- Using greased hands, scoop chocolate thumbprint cookie dough out by half tablespoons and form a ball by rolling between your hands.
- Place cookie balls on ungreased cookie sheet, spaced one inch apart, and use your thumb to make an indent in the center of the cookie ball.

- Spoon the strawberry preserves into a [piping bag](#) (or a ziploc with one corner cut). Pipe preserves into each cookie, being careful not to overfill.
- Bake at 375° for 7-10 minutes. Cookies should come out still white around the edges, not browned.
- Allow thumbprint cookies to cool 4-5 minutes before transferring to a cooling rack.

- Makes 24 Thumbprint Cookies

Note: while these thumbprint cookies were made with strawberry preserves, you can also use jam or jelly. Raspberry, blackberry and apricot are also excellent choices. Use several different flavors per batch, and you will have a tray full of beautiful jewel cookies!