

THUMBPRINT COOKIES

This easy to follow recipe is a Swedish delight for all the family to enjoy. An ideal treat for making with children.

Equipment:

- Oven
- Large bowl
- Weighing scale
- Hand held mixer/food/spoon/whisk
- Teaspoon
- Baking tray (large or 2 medium)
- Greaseproof paper (baking parchment) /silicone baking sheets
- Wire rack
- Oven gloves
- Airtight storage container



Ingredients:

- 200g softened butter
- 200g caster sugar
- 320g plain flour
- 50g choc/jam/lemon curd
- 1 medium egg
- vanilla extract
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{4}$ tsp salt



The Method

1 Pre-heat the oven to 180C (Fan oven 160C/Gas mark 4). Line 2 large baking trays with non-stick baking parchment.

2 Beat together the softened butter, sugar and vanilla until pale and fluffy.

3 Add in the beaten egg and mix until combined before adding the flour, baking powder and salt. Then mix together until you get a dough.

4 Roll the dough into small balls (about 3cm in diameter, the size of a golf ball) and place the balls spaced out on the tray and make sure they are not too close together, probably no more than 8 on a tray.

5 When evenly spaced out, stick your thumb into the dough (be careful not to push all the way through).

6 Add the 50g of Jam, or whatever you are using for decoration, into the hole you have just made with your thumb.

7 Put in the oven for 12-15 minutes, until very lightly coloured. Take out of the oven and leave to cool for 25 minutes.

8 Eat and enjoy!