



# white chocolate thumbprint cookies

Want to get teachers, bosses and mother-in-laws under your thumb? Forget brute force, blackmail or bitchiness. You need our 2 Bs - baking and butter. These shortbread-like thumbprint cookies are loaded with sweet white chocolate and mounded high with berry jam. Not only are these scrumptious, crunchy cookies simple to make (I had time to twiddle my thumbs), but they're also excellent festive fare. These mouthwatering weapons will have friend and foe eating out of your hand.

MAKES: 35-40 COOKIES

## ingredients

### Thumbprint Cookies

- 1 cup butter, softened
- 2/3 cup icing sugar
- 1 tsp vanilla extract
- 1/2 tsp kosher salt
- 2 1/4 cups flour
- 1/2 cup finely chopped white chocolate

### Jam Filling

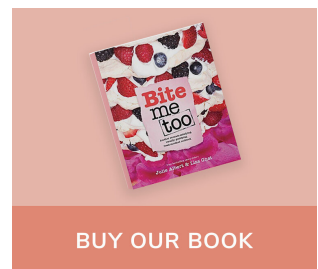
- 6 tbsp strawberry jam
- 1/2 cup chopped white chocolate, for drizzling on top

## directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. For the thumbprint cookies, using an electric mixer, combine butter and icing sugar on medium speed, until well blended and smooth. On low speed, add vanilla, salt, flour and white chocolate, mixing 1 minute or until dough forms. Using 2 teaspoon of dough, roll into a ball. Place on prepared baking sheet and, using a 1/2 tsp measuring spoon, make a depression in the center of each ball. Bake 15-16 minutes or until light brown around the edges. Remove to a wire rack and cool completely before filling.
3. For the jam filling, in a small bowl, combine strawberry and raspberry jam. Fill each indentation with approximately 1 tsp of jam mixture.
4. For the white chocolate drizzle, use a double boiler or place a heatproof bowl across the top of a small pan with a small amount of water in it. Bring the water to a simmer over low heat. Place the 1/2 cup chopped white chocolate in the bowl and stir frequently until melted, making sure no water touches the chocolate. Remove bowl from heat and, using a fork, drizzle melted white chocolate over each cookie.

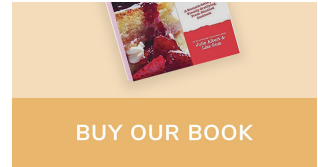


julie albert & lisa gnat



*up reverently, for it is an old piece of clay, with millions of thumbprints on it."*

— JOHN UPDIKE



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