

Foodnity Recipes

Flower Jam Thumbprint Cookies

20 min Prep time	**12 min** Cook time	**32 min** Total time
24 Servings	**Easy** Difficulty	**International** Cuisine

Ingredients

Cookie Base

- [ ] 1 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 1 large egg, lightly beaten
- [ ] 2 teaspoons vanilla extract
- [ ] 2 teaspoons lemon zest
- [ ] 2 1/4 cups all-purpose flour
- [ ] 1/4 teaspoon salt

Flower Jam Filling

- [ ] 2 tablespoons rose or lavender jam (or any floral jam)

Instructions

1. In a large bowl, cream the softened butter with the sugar until the mixture looks pale and airy, adding the egg, vanilla, and lemon zest as you go.
2. Gradually stir in the sifted flour and salt, mixing just until the dough comes together; it should be smooth but not over-worked.
3. Form the dough into a disc, wrap in plastic, and chill for about 10 minutes to firm up.
4. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
5. Scoop out tablespoon-sized balls of dough, place them on the sheet, and gently press a thumbprint about one-third of the way down each cookie.
6. Fill each indentation with a small dollop of the flower jam, then sprinkle a pinch of sugar on top for a slight sparkle.
7. Bake for 10-12 minutes, or until the edges turn a light golden brown; watch closely to keep the centers soft.
8. Allow the cookies to cool on the sheet for a couple of minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal Calories	**2 g** Protein	**26 g** Carbs	**11 g** Fat

Tips & notes

- If the jam spreads too much, chill the filled cookies for a few minutes before baking
- For extra fragrance, dust the finished cookies with a tiny pinch of dried edible flower petals
- A light drizzle of honey right after baking adds a glossy finish