

Foodnity Recipes

Fruit Filled Thumbprint Cookies

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

Ingredients

Cookie Dough

- [ ] 1 cup unsalted butter, softened
- [ ] 1/2 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 2 cups all-purpose flour
- [ ] Pinch of salt

Filling

- [ ] 1/2 cup mixed fruit jam (strawberry, raspberry, or apricot)

Instructions

1. In a mixing bowl, cream the softened butter with sugar until light and fluffy, about 2 minutes.
2. Add vanilla extract and lemon zest, mixing just until incorporated.
3. Gradually stir in flour and salt; mix until dough forms soft clumps. Avoid over-mixing.
4. Shape dough into a log, wrap, and chill for 15 minutes.
5. Preheat oven to 350°F (175°C). Slice the log into 1-inch rounds and place on a parchment-lined sheet.
6. Press a shallow thumb-size well into each cookie and fill with a small spoonful of fruit jam.
7. Bake for 10-12 minutes, until edges turn light golden. Cool on the sheet for 2 minutes, then transfer to a rack.

Nutrition per serving

150 kcal	2 g	18 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the jam spreads too much, chill the cookies a few minutes before filling.
- For a glossy finish, brush tops with a light egg wash before baking.
- Experiment with different jams to match seasonal fruits.