

Thumbprint Cookies

From: Donna Angelotti
Donna told us she has great memories of making these with her family as a kid.



Ingredients:

- 1 $\frac{3}{4}$ C flour
- $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- $\frac{3}{4}$ cup (1 $\frac{1}{2}$ sticks) butter softened
- $\frac{1}{2}$ cup sugar
- 1 large egg
- 1 tsp pure vanilla extract
- $\frac{1}{3}$ c assorted jams (I use strawberry and orange marmalade)

Instructions:

- Roll into balls, place on a parchment paper lined cookie sheet and use your thumb to gently make a divot.
- Add a small amount of jam
- Bake at 350 for 13-14 minutes.

