

Easy Thumbprint Cookies

Should make 24-36 cookies

Ingredients:

- 2 c. butter, softened
- 1 1/3 c. sugar
- 2 t. vanilla or almond extract
- 4 c. all-purpose flour
- ½ - 1 c. your favorite jelly or jam

Directions:

Preheat oven to 350. Line a couple of pans with silicon liners or parchment paper.

Mix the butter, sugar, and flavoring together until light and fluffy.

Add in the flour just until combined.

Scoop the dough out with a Tablespoon and roll into a small ball.

Repeat with the remaining dough.

Next, use your finger or a small spoon to add a small indent in each dough ball.

Fill the indents with a bit of jelly or jam.

Bake for 12-15 minutes or until lightly browned.

Remove from the oven and let cool for 2-3 minutes before moving to a cooling rack.

Allow to cool completely before eating as the filling will be HOT.