

THUMBPRINTS

(from *Food Network Magazine*, Dec. 2010)

2 c. all purpose flour (for gf: use scant 2 c. gf all-purpose mix + 1/2 tsp xanthan gum)

1/2 tsp baking powder

1/2 tsp salt

12 Tbsp unsalted butter, softened

2/3 c. sugar

1/2 tsp vanilla extract

Assorted jams (orange, raspberry, strawberry, apricot), for filling

Confectioner's sugar, for dusting (optional)

Preheat the oven to 350°F. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt in a bowl. Beat the butter, sugar and vanilla in a large bowl with a mixer until light and fluffy. Add half the dry ingredients and mix until just combined, then mix in the remaining dry ingredients. Knead a few times by hand to bring the dough together.

Roll teaspoonfulls of dough into balls and place about 1/2 inch apart on the prepared baking sheets. Make an indentation in the center of each ball with a small measuring spoon or the back of a pen. Fill each indentation with jam (a scant 1/8 tsp).

Bake until the edges of the cookies are goldent, 15 to 20 minutes. Let cool 2 minutes on the baking sheets, then transfer to a rack to cool completely. Dust with confectioner's sugar, if desired. Store in an airtight container up to 1 week.