raspberry almond thumbprint cookies



*A buttery almond cookie with delicious raspberry jam…perfect for a tea party!*

**INGREDIENTS**:

***Cookies***:

 1 cup unsalted butter, softened to room temperature

2/3 cup granulated sugar

1 teaspoon vanilla extract

1/2 teaspoon almond extract

2 cups + 2 Tbsp all-purpose flour *()*

1/2 cup raspberry jam (you can use apricot or your favorite jam)

***Glaze***:

1 cup powdered sugar

1 Tablespoon cream or milk

1 teaspoon vanilla or almond extract

**DIRECTIONS**:

* Make the cookies: Using a handheld or stand mixer with a paddle attachment, beat the butter on high speed until creamy, about 1 minute. Switch mixer to medium speed and add the the sugar, vanilla, and almond extracts. Scrape down the sides and the bottom of the bowl as needed. Turn the mixer off and pour the flour into the wet ingredients. Turn the mixer on low and slowly beat until a very soft dough is formed.  Press the dough down to compact it and tightly cover with plastic wrap to chill until firm, at least 2 hours.
* Preheat oven to 350F degrees. Line two baking sheets with parchment paper or silicone baking mats (silicone mats preferred to reduce spreading). Shape the cookie dough into balls. Mine were about 1 Tablespoon of dough per ball. Make sure they're nice and smooth. Make an indentation with your thumb into each ball. The dough may crack slightly when you press your thumb into it. Fill each impression with a scant 1/2 teaspoon of jam.
* Bake the shortbread thumbprint cookies for 13-14 minutes, or until very lightly browned on the edges. The cookies will puff up and spread slightly. Do not overbake. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack. Allow to cool for at least 30 minutes before glazing.
* Make the glaze: stir together glaze ingredients until smooth. Add more liquid to thin out or add more powdered sugar to thicken to your desired consistency. Drizzle over cooled cookies. Glaze will set within a couple hours.

Store cookies covered at room temperature for 3 days or in the refrigerator for 6 days. Shortbread cookie dough may be frozen up to 2 months.

**NOTES**

*Make sure the cookie dough is cold and firm at all times. If it's not firm and cold, put back into the refrigerator to chill. When working in batches, keep the unused dough chilled in the refrigerator.*