



Shortbread Thumbprint Cookies – 7 Ways

You will need:

2/3 cup 150 g unsalted butter, softened to room temperature

2/3 cup 128 g white granulated sugar

1 1/2 teaspoons pure vanilla extract

1/4 cup 28 g cornstarch

1 2/3 cup (217g.) all-purpose flour, divided (measured correctly - spoon and level method) plus 1-2 tablespoons as needed

1-2 tablespoons milk *optional and only as needed add a little bit at a time

*Plus extra granulated sugar in a bowl for rolling dough optional





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Directions

Preheat oven to 375°F.

Line 2 large baking sheets with parchment paper or a silicone mat. Set aside.

In the bowl of a stand mixer or using a hand mixer on medium speed, cream butter and sugar together until smooth and creamy (about 5-6 minutes). Mix in vanilla and beat until combined, scraping down the sides and the bottom of the bowl as needed. Turn mixer off then slowly add in cornstarch and flour. Turn mixer back on low and beat until the dough starts to crumble and clump together. If dough seems too wet - add more flour (1 tablespoon at a time up to 2 tablespoons). If dough is too dry, add 1-2 tablespoons of milk.





Directions

Bake in preheated oven until set but still pale & not golden, about 10 - 12 minutes. Be careful not to overbake, as the cookies will continue cooking as they are cooling. Remove from oven and indent center again if necessary. Dough will continue to cook as it cools.

Allow to dry on the baking sheet for 5 minutes then transfer to a wired cookie rack to cool completely. Fill with your favorite jam or decorate with choices below.





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Various options

Classic Jam Thumbprints - raspberry jam strawberry jam, apricot jam, blackberry jam, powdered sugar, milk & vanilla extract for the glaze

Hershey's Kisses - chocolate peppermint or cookies and cream

Turtle Thumbprints - caramel squares heavy cream, pecan halves, melted chocolate and caramel sauce

Nutella M&M's - Nutella mini festive M&M's

Peppermint - Melted white chocolate crushed candy canes

Snowman - White chocolate melts blue round nonpareil sprinkles, orange jimmies sprinkles, black licorice for the eyes and mouth - cut to size

Rudolph - pretzels Red Smarties, cut black licorice for the eyes and mouth - cut to size.

💡 Do not make an indent for the Rudolph cookies. Instead, flatten the dough balls with a glass and then stick on the broken pretzels to form the antlers. Once the cookie is baked, immediately press with a Red Smarties' candy for the nose and cut black licorice pieces for the eyes and the mouth.