

Dana Kent
Recipe Standardization
11/9/11
Bianco-Simeral

Thumbprint Jam Cookies



Recipe Name: Thumbprint Cookies

Yield: 25 cookies

Serving Size: 1 cookie

Ingredients

Ingredients	Amount	Directions
Butter	1 cup	Cream butter and sugar on high speed for 3 minutes.
Sugar	1/2 cup	
Eggs	2 eggs	Whisk eggs and vanilla, add to cream and butter, mix for 30 sec.
Vanilla	1 tsp.	Add flour and salt to wet mixture until combined, put dough in the fridge for 30 minutes. Preheat oven to 350 F
Salt	1/4 tsp.	
Flour	2 cups	
Walnuts	1/2 cup	Chop nuts and mix together in a shallow bowl, once the dough is chilled, make 1 diameter balls, make a thumb print in the middle of the cookies, roll sides of cookie in the nut mixture and add 1/2 teaspoon where the thumbprint is. Bake for 14 minutes, and cool on cookies sheet.
Almonds	1/2 cup	
Raspberry Jam	3/4 cup	

HACCP Note: