# Thumbprint Cookies



## Kit Contains:

- Thumbprint Cookie Mix*
- Raspberry Jelly & Apricot Jelly
- Confectioners' Sugar

** Mix contains flour, baking powder, salt, sugar, eggs, butter, vanilla.*

## Instructions:

**Make the Dough:**

1. Let sugar cookie batter and icing thaw in the refrigerator for 24 hours.
2. Preheat oven to 350F. This is an important step. The oven must be at 350F before you begin to bake the cookies!
3. Line cookie sheet with parchment paper or spray with non-stick cooking spray.
4. Slice batter into ½" slices and then cut each slice in half.
5. Roll each half-slice into a round ball – should be right around 1 ¼" round across.
6. Using your thumb or a greased cork (works great!), make a "well" in the center of each cookie. Making the well in the center with even sides all around will result in a prettier, better formed cookie.
7. Use a ½ teaspoon measuring spoon (or something similar) to fill the "well" of the cookies with jelly.
8. Place the baking sheets in the fridge for 15-30 min to chill the cookies before baking. This will help them retain shape.

**Bake and Finish:**

9. Bake 12-14 minutes until cookies begin to turn light golden. The cookies may spread a bit.
10. Remove from oven. Cool completely – if possible on a wire rack. This is an important step.
11. Once cool, lightly sprinkle confectioners' sugar over the top of each cookie.

Makes approximately 2-3 dozen cookies. Let cool completely and store in airtight container. Can also be stored, tightly wrapped, in freezer.



*Cookies ready to fill with jelly.*

DINNER done!
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