

Raspberry and Almond Shortbread Thumbprints

Raspberry and Almond Shortbread Thumbprints Ingredients

- 1 cup butter, softened:**
- 2/3 cup white sugar:**
- 1/2 teaspoon almond extract:**
- 2 cups all-purpose flour:**
- 1/2 cup seedless raspberry jam:**
- 1/2 cup confectioners' sugar:**
- 3/4 teaspoon almond extract:**
- 1 teaspoon milk:**

Raspberry and Almond Shortbread Thumbprints Time Stats

Prepare time: 30 minutes

Cooking time: 18 minutes

Ready to eat In: 1 hour 15 minutes

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Directions

- 1) Preheat oven to 350 degrees F (175 degrees C).
- 2) In a medium bowl, cream together butter and white sugar until smooth.
- 3) Mix in 1/2 teaspoon almond extract.
- 4) Mix in flour until dough comes together.
- 5) Roll dough into 1 1/2 inch balls, and place on ungreased cookie sheets.
- 6) Make a small hole in the center of each ball, using your thumb and finger, and fill the hole with preserves.
- 7) Bake for 14 to 18 minutes in preheated oven, or until lightly browned.
- 8) Let cool 1 minute on the cookie sheet.
- 9) In a medium bowl, mix together the confectioners' sugar, 3/4 teaspoon almond extract, and milk until smooth.
- 10) Drizzle lightly over warm cookies.