



# Slice & Bake Thumbprint Cookies

A beautiful and deceptively easy addition  
to your next cookie exchange.

<ul style="list-style-type: none"> <li>▪ 1 cup unsalted butter, room temperature</li> <li>▪ <math>\frac{3}{4}</math> cup granulated sugar</li> <li>▪ 2 large eggs</li> </ul>	<ul style="list-style-type: none"> <li>▪ <math>\frac{1}{2}</math> teaspoon kosher salt</li> <li>▪ 3 cups all-purpose flour</li> <li>▪ <math>\frac{1}{2}</math> cup turbinado sugar or chopped nuts (optional)*</li> <li>▪ <math>\frac{1}{2}</math> cup jam or spread**</li> </ul>
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**01** Preheat the oven to 350° Fahrenheit. Using a stand mixer fitted with a paddle attachment, cream the butter and granulated sugar on medium-high speed until light and airy, about 3-4 minutes. Add the eggs one at a time, beating until combined between each addition, then add the salt and flour. Beat to incorporate the flour until combined, stopping to scrape the sides of the bowl as needed. Be careful not to overmix.

**02** Divide the dough into four equal parts, then turn onto a lightly floured surface. Roll each into a log approximately 12-inches long and 1-inch thick. Sprinkle the sugar and/or chopped nuts in a 12-inch line across the surface, parallel to each log of dough. Gently roll each log through the sugar or nuts, lightly pressing so it adheres to the dough. Transfer each log to a parchment-lined cookie sheet, spacing them at least 2 inches apart. Use the handle of a spoon or a dowel approximately  $\frac{1}{2}$ -inch in diameter to create an indentation the length of each log of dough. Press until the indentation creates a trough halfway to the bottom.

**03** Now, fill each trough with the jam or spread, using about 2 tablespoons per log of dough. Add the spread to a plastic sandwich bag, trimming a small hole on the tip to create a piping bag. Pipe the spread into each trough, using enough pressure to fill it edge-to-edge and to the brim.

**04** Transfer the cookies to the oven and bake for 25-28 minutes, or until the dough is lightly golden at the edges and the jam or spread is starting to bubble. Remove from the oven and gently transfer each log to a cutting board. Immediately slice into pieces about 1-inch thick on a slight diagonal. Allow to cool, then enjoy.

**Notes** \*These additions are completely optional but add a playful layer of flavor and texture to the cookies—plus, it's beautiful. We recommend turbinado sugar or chopped pine nuts, hazelnuts, or whole sesame seeds.

\*\*The flavor of jam is completely up to you. Our favorites include fig preserves, apricot jam, and Nutella.