



## Raspberry and Almond Shortbread Thumbprints

COOK03

**Developed** 12/14/2014  
**Effective** 12/14/2014

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**Supersedes** NA

**Target Time** 30 minutes

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**Pre-Checks**

There are no prerequisites for this dish.

**Tools and Materials Required**

Quantity	Description	Step
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	

**Key Reminders**

Make sure you wash all your bowls!

**Icon Legend**

Exclamation Mark

**Steps**

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

**Visual Support**

Cookies on tray



### Supplemental Information

Cookies

