

# Kelly Way Raspberry Thumbprint Cookies

Makes about 30 Cookies



# Raspberry Jam Ingredients

2 lbs Fresh Raspberries2 lbs Sugar20 Grams Pectin

# Method for Raspberry Jam

Cook all ingredients together on the stovetop over medium-low heat for 10 to 15 minutes, until thickened.

# Cookie Ingredients

0.75 lbs (~ 2% cups) All Purpose Flour

1 tsp Baking Powder

1 tsp Salt

1 Cup Butter

½ Cup Sugar

2 Egg Yolks

½ Tbsp Lemon Juice

½ Tbsp Vanilla Extract

#### Method for Cookies

Mix flour, baking powder, and salt together. In a separate bowl, cream butter and sugar together. Add egg yolks, lemon juice, and vanilla. Stir in dry ingredients. Make small balls ( $\sim \frac{1}{2}$  oz) and push the top down with your thumb. Add a small spoonful of jam to the thumbprint. Bake at 350°F for 11 minutes.