

Apricot Shortbread Thumbprints

Poetry & Pies

prep time: 35-40 minutes (includes making the jam)

chill time: 10-20 minutes

bake time: 10-12 minutes

total time: 1 hour, 12 minutes

servings: 18-24



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- 1 cup (227g) unsalted butter, softened
- ⅔ cup (87g) powdered sugar (to taste)
- 1 teaspoon (4g) vanilla extract
- one batch [apricot jam](#) (or a jar of store bought)

Instructions

1. Preheat oven to 350. Line [two cookie sheets](#) with [silicone mats](#) or [parchment paper](#).
2. If using [homemade apricot jam](#), make that ahead and let it cool to room temperature (or make 1-2 weeks in advance and keep refrigerated).
3. Make your shortbread by whisking the flour and salt together. Be sure your flour was spooned and leveled into the measuring cup then sifted. Set aside.
4. Beat the butter on high until smooth. Add powdered sugar and beat on low then increase to high until very smooth, about 1 minute. Add vanilla and beat until smooth.
5. Add flour and beat on low just until combined.

6. Roll about 1 ½ to 2 tablespoons of dough (about the size of a gumball) into a ball. Place on the mat and press down gently with two fingers, until about 1 to 1 ½ inches in diameter. Use a rounded ½ teaspoon measure (or your thumb) to create a round dip in the middle of the cookie. Don't press all the way to the pan, as you want a bit of dough on the bottom to hold the jam.
7. Freeze the dough for 10 minutes or refrigerate for 20 minutes. You can chill them longer, but be sure to cover them so they don't absorb any smells from your fridge (which happens in even the cleanest of fridges!).
8. Fill chilled dough with a small spoonful of jam. Don't overfill or it will seep over the edges during baking.
9. Bake for 10-12 minutes, until the cookies are matte in appearance and a few edges begin to turn lightly golden (not dark). Let cool on the pan 5-10 minutes then remove to a [cooling rack](#) until cooled completely.

Enjoy! Cover leftovers tightly and keep at room temperature for 3-5 days.