

Peanut Butter & Jelly Thumbprint Cookies

Poetry & Pies

prep time: 5-10 minutes

chill time: 10-20 minutes

bake time: 10-12 minutes

total time: 42 minutes

servings: 18-24



Ingredients

- 2 cups (272g) flour, spooned and leveled then sifted
- ¼ teaspoon (2g) finely ground sea salt
- ¾ cup (170g) unsalted butter, softened
- ⅓ cup (85g) creamy peanut butter (unsweetened)
- ⅔ cup (87g) powdered sugar
- 1 tablespoon (13g) vanilla extract
- ¼ to ⅓ cup (75-100g) your favorite [jam](#) or jelly or preserve

Instructions

1. Preheat oven to 350F/175C. Line two [cookie sheets](#) with [silicone mats](#) or [parchment](#).
2. 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.
3. Beat the butter and peanut 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.
4. Add flour and beat on low just until combined.
5. 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.

Note: if the cookies are cracking around the edges, try instead forming the ball into a disc between your thumb and forefinger of one hand (think sign language for the letter f or the okay sign), pressing gently with the thumb and forefinger of your other hand. Once in a disc shape, continue rotating the cookie and making an indentation in the middle.

6. 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 or freezers!). You can even place the frozen shortbread in freezer safe storage and bake straight from frozen at your leisure.
7. After freezing, add about 1 teaspoon jelly or jam or preserve. You want to fill the indentation but not overflow it.
8. 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 to cool completely. Top with chopped peanuts, if desired.

Enjoy! Cover leftovers and keep at room temperature for up to 1 week. If you keep them in an airtight, locking container, they will actually soften after a day or two. In that case, you can pop them in the oven for a couple minutes to get that crisp back.