

White Chocolate Cranberry Thumbprints

Poetry & Pies

prep time: 20-25 minutes

chill time: 10-20 minutes

bake time: 10-12 minutes

total time: 57 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
- ½ cup (65g) powdered sugar(to taste)
- 1 teaspoon (4g) vanilla extract
- ½ batch [cranberry orange compote](#) (can be made ahead and refrigerated)
- 4 ounces (113g) white baking chocolate
- optional: 1-2 tablespoons (14-28g) heavy whipping cream

Instructions

1. First, make the [cranberry orange compote](#). It's very easy and takes 10 minutes of stirring all three ingredients in a deep pot until it's the right consistency. You can make this ahead and store it in the fridge.
2. Next, make the shortbread. Whisk together flour and salt. Set aside.
3. In a medium bowl (or the bowl of a stand mixer--I couldn't use mine because it does best with larger quantities), whip the butter with a handheld electric mixer on high until creamed, about 30 seconds. Add the sugar and mix on high until light and fluffy, about 1 minute (longer if using a shortbread with granulated sugar). Add vanilla extract and mix, starting on low then increasing to high to fully incorporate.
4. Scrape the bowl then add the flour/salt and mix on low until fully incorporated, scraping the bowl if necessary. It will be crumbly at first then will suddenly start to

stick to the beaters and pull away from the sides of the bowl. At this point, stop mixing.

5. Roll into roughly 1 inch balls. Place on a lined cookie sheet, at least 2 inches apart. Once all of your dough is rolled out, press two finger on it to flatten (optional, but helps them not be mounds of cookie). Next, press your thumb into the center of each cookie, creating a hole about the size of 1/2 a tablespoon. You can eyeball this part based on how much compote you want in each cookie. Just don't let the bottom of the well be too thin or it won't hold your compote.
6. Chill dough at least 20 minutes in the fridge or 10 minutes in the freezer. You can chill them up to a few hours if needed, but cover with plastic so they don't take on any funny tastes from the fridge or freezer. Preheat the oven to 350 while the cookies chill (or when ready to bake).
7. Spoon desired amount of cranberry orange compote into each cookie, filling to the top of the hole but not above. Bake for 12-15 minutes, until cookies aren't shiny/wet looking and the color begins to deepen ever so slightly (this may be hard to notice, so you can always stick with about 1 minute after they stop having the unbaked dough shine to them).
8. While the cookies cool, make the white chocolate drizzle. (I let the cookies cool on the pan while I made the white chocolate drizzle, but you could remove them to a cooling rack after 10 minutes then make the drizzle. I just knew I preferred cleaning the drips off my silicone baking mat rather than the wire of a cooling rack.) Add chopped white chocolate to a heatproof bowl and set over a proportionately sized saucepan with 1-2 inches simmering water (wait until it boils and is turned down to medium-low before you add the bowl). Stir chocolate constantly with a rubber spatula until melted and smooth. It may start to look separated, but just keep stirring. Add a splash or two of heavy whipping cream if needed to help smooth it out, but not too much or the cookies will need to be refrigerated for safety.
9. Once it's melted and smooth, work quickly to drizzle over the cookies with a spoon or by placing melted chocolate in a piping bag, plastic baggie with a tiny corner cut off, or in a squeeze bottle. Chill cookies for 5 minutes in the fridge to set the chocolate.

Enjoy! Cookies will last in an airtight container for 2-3 days.