

jam thumbprint cookies

Soft sugar cookies filled with sweet fruit preserves and finished with a dusting of powdered sugar. They look beautiful on a cookie tray but start with the exact same easy dough as the rest.

ingredients

Cookies

- 1 box vanilla cake mix -13.25 ounces
- ½ cup all purpose flour
- ⅓ cup butter -melted
- 2 large eggs

Toppings

- 1 cup fruit jam
- ¼ cup powdered sugar

yield

- 20 cookies

time

- 35 minutes

june's tip

Switch up the filling! Raspberry is beautiful for Christmas, but any flavor of jam or preserves will work. Try strawberry, apricot, cherry or even lemon curd to create a whole tray of different flavors.

directions

- Preheat the oven to 350°.

Cake Mix Cookies

- In a medium bowl combine the cake mix and flour. Whisk to combine the dry ingredients.
- Add the melted butter and eggs to the dry ingredients and mix using a hand held or stand mixer until you have a thick dough.
- Use a medium cookie scoop {or about 1 ½ Tablespoons} to measure out dough and roll into a smooth ball. Place 8 onto a silicone mat {or parchment} lined baking sheet. Bake for 8-10 minutes or until set. Remove from the oven and make an indentation in the middle of each cookie using your thumb or a tart shaper.

Topping Cookies

- Then take about a teaspoon of fruit jam and fill the middle of each cookie while the cookies are still warm. Sprinkle it with powdered sugar and enjoy.

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