



A Touch of Love Cookies

Double Thumbprint Cookies

Give heartwarming cookie gift full of love

1/2 cup butter, softened

1/4 cup granulated sugar

1/4 cup packed light brown sugar

1 teaspoon baking powder

1/2 teaspoon salt

1 egg

1 Tablespoon milk or unsweetened almond milk

1 teaspoon vanilla

2 cups all-purpose flour

1/4 to 1/3 cup green mint apple jam or seedless raspberry spread

Before Starting: Preheat oven to 375 degrees F. Line several cookie sheets with parchment paper. Set aside.

Prepare Cookie Dough: In a mixing bowl, beat butter on medium to high speed for 30 seconds to soften. Add granulated sugar, brown sugar, baking powder, and salt. Beat until mixture is combined, scraping sides of bowl occasionally. Beat in egg, milk, and vanilla until combined. Gradually mix in flour mixture.

Shape Cookies: Shape dough into $\frac{1}{2}$ to $\frac{3}{4}$ -inch balls. For each cookie, place two balls, side by side together on an ungreased parchment paper-lined cookie sheet. Press thumbs on the center of each ball; press down to form an indentation in each ball. Press deeper into center of each thumbprint and taper bottom of cookie with fingers to form a heart shape and a center depression for the fruit spread. Repeat with remaining dough balls, leaving about 2 inches between cookies.

Bake Cookies: Bake for 7 to 9 minutes or until edges are lightly browned. Remove from oven, let cool 5 minutes, transfer to a cooling rack.

Fill Cookies with Jam or Fruit: While warm, fill each indentation with jam or fruit spread. Cool in refrigerator for a firmer jam consistency. Makes about 20 heart cookies.

Recipe from: Better Homes & Gardens February 2005.

Heartwarming Story about the Recipe: In the 2005 February magazine issue, Better Homes & Gardens' staff suggested sharing desserts from your childhood and a happy memory with your children. They also included a creative way to bake "A Touch of Love" cookies, that they called Double Thumbprint Cookies. They are easy to prepare and form. But the best part is that they carry a caring message. Just imagine preparing these loving hearts as a gift for someone special.

About the Recipe: Thumbprint cookies are a popular holiday dessert. They are butter flavored vanilla cookies that can be filled with any type of fruit filling or even chocolate. If you are sending them out as a gift, make and bake plain heart cookies, and add a little note suggesting that they fill the heart depression with their favorite jam.

Another Way to Serve the Cookies:

Better Homes & Gardens' magazine staff also suggested that it might be fun to **plan a baking cookies party** and let your family or friends add their own thumbprint, and after baking the cookies, fill the cookies with their favorite jam. Warm cookies are always welcome.