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Kelly Way Gardens Raspberry Thumbprint Cookies



Makes ~30 Cookies

Raspberry Jam Ingredients

2 lbs Fresh Raspberries
2 lbs Sugar
20 grams Pectin

Cookie Ingredients

0.75 lbs (~ 2 ¾ cups) All Purpose Flour
1 teaspoon Baking Powder
1 teaspoon Salt
1 cup Butter
½ cup Sugar
2 Egg Yolks
½ tablespoon Lemon Juice
½ tablespoon Vanilla Extract

Method for Raspberry Jam

Combine all ingredients in a saucepan over medium-low heat, stirring gently as the raspberries break down and release their juices. Let the mixture simmer for 10 to 15 minutes, stirring occasionally until thickened. Remove from heat and allow to cool completely, where it will continue to set.

Method for Cookies

Mix flour, baking powder, and salt together. In a separate bowl, cream butter and sugar together. Add egg yolks, lemon juice, and vanilla. Stir in dry ingredients. Make small balls (~ ½ oz) and lightly push the top down with your thumb. Add a small spoonful of jam to the thumbprint.

Bake at 350°F for 11 minutes until lightly golden.