



# Cocolate Thumbprint Cookies

Course: **Cookies**

| Servings    | Prep time         | Cooking time | Total time        |
|-------------|-------------------|--------------|-------------------|
| 34 servings | 1 hour 25 minutes | 10 minutes   | 1 hour 35 minutes |

## Ingredients

### For the Dough:

188 g (1 1/2 cups) all-purpose flour

40 g (1/2 cup) cocoa powder, Dutch process

1/2 tsp salt

1/2 tsp baking powder

168 g (3/4 cup) unsalted butter, softened

165 g (3/4 cup) light brown sugar, packed

50 g (1/4 cup) granulated sugar

2 large egg yolks, at room temperature

1 1/2 tsp vanilla bean paste or extract

### For the Ganache and Topping:

200 g (1 cup) semi-sweet chocolate

120 ml (1/2 cup) heavy whipping cream

Sprinkles/Nonpareils

## Directions

### Make the Cookies:

- 1 Prepare Baking Sheets:** Line two large baking sheets with parchment paper and set them aside. This prevents sticking and makes cleanup easier.
- 2 Combine Dry Ingredients:** In a medium-sized bowl, whisk together the flour, cocoa powder, salt, and baking powder. Set this aside for later.
- 3 Cream the Butter and Sugars:** In a large bowl, cream the butter, brown sugar, and granulated sugar using an electric mixer. Beat for about 2 minutes until the mixture is fluffy and the sugars are fully

incorporated.

- 4 Add Wet Ingredients:** Beat in the egg yolks and vanilla until the mixture becomes pale and creamy.
- 5 Incorporate Dry Ingredients:** Gradually add the dry ingredients to the wet mixture. Start mixing at a low speed to avoid a floury mess, and stop once everything is combined. Avoid overmixing to keep the cookies tender.
- 6 Form the Dough:** Use a cookie scoop or tablespoon to portion the dough into 34 balls. Roll each ball between your palms for a smooth surface.
- 7 Create Thumbprints:** Use a 1/4 teaspoon to press indents into each dough ball. This will hold the ganache later.
- 8 Chill the Dough:** Place the indented dough balls on a baking sheet and chill in the refrigerator for at least one hour. This step ensures the cookies won't spread too much during baking.

#### **Baking the Cookies:**

- 9 Preheat the Oven:** Set your oven to 350°F (180°C). Line your baking sheets with parchment paper if not already prepared.
- 10 Bake the Cookies:** Arrange the chilled dough balls about 1.5 inches apart. Bake for 9-11 minutes until the edges are set but the centers are still slightly soft.
- 11 Refine the Indents:** If the thumbprints puff up during baking, gently press them back down with a 1/4 tsp or the back of a spoon while the cookies are still warm. If necessary, reshape the cookies with a circular cookie cutter.
- 12 Cool the Cookies:** Allow them to cool on the baking sheet for 5 minutes before transferring them to a wire rack. Let them cool completely before adding the ganache.

#### **Making the Ganache:**

- 13 Melt the Chocolate:** Place the chocolate in a heatproof bowl. Heat the heavy cream until it's just about to boil, then pour it over the chocolate.
- 14 Stir Until Smooth:** Let the mixture sit for 1 minute, then stir until the chocolate and cream combine into a silky ganache. If it's too runny, let it cool slightly to thicken.
- 15 Fill the Cookies:** Spoon about 1 tsp of ganache into each thumbprint. Be generous – this is the best part!
- 16 Decorate (Optional):** Sprinkle the tops with sprinkles/nonpareils or leave them plain for a classic look.
- 17 Set the Ganache:** Refrigerate the cookies for 10-15 minutes to allow the ganache to set.