



Heart Thumbprint Cookies

Course: **Cookies**

Servings	Prep time	Cooking time	Total time
20 servings	1 hour 30 minutes	15 minutes	1 hour 45 minutes

Ingredients

For the Dough:

150g (⅔ cup) softened butter

2 egg yolks

250g (2 cups) all-purpose flour

75g (⅔ cup) powdered sugar

Zest of 1 organic lemon

1 pinch of salt

A pinch of ground vanilla (or 1 tsp vanilla extract)

For the Filling and Topping:

100g (⅓ cup) red currant jam (or your choice of berry jam)

Powdered sugar for dusting

Directions

Make the Cookies:

- 1 Prepare the Dough:** In a large mixing bowl, combine the softened butter, egg yolks, powdered sugar, lemon zest, salt, flour and ground vanilla. Mix the ingredients together until they form a smooth, uniform dough. Be careful not to over-knead, as this could make the cookies tough. Cover the dough with plastic wrap and refrigerate it for about 1 hour. Chilling the dough helps it firm up, making it easier to shape.
- 2 Preheat the Oven:** When you're ready to start shaping the cookies, preheat your oven to 200°C (392°F) with top and bottom heat. Line a baking sheet with parchment paper to prevent the cookies from sticking.

- 3 Shape the Cookies:** Remove the dough from the fridge and portion it into small, equal-sized pieces. Roll each piece into a small ball (about the size of a large marble). Flatten each ball slightly with your palm and place it on the prepared baking sheet. Make sure to leave some space between the cookies, as they may spread a little while baking.
- 4 Create the Heart Indentation:** To give these cookies their signature look, use your index finger or the back of a small teaspoon to press a heart shape into the center of each cookie. Gently press down in a V shape to create the heart; you can adjust and reshape as needed to get that perfect heart indentation. This little step adds an adorable detail to the cookies, making them extra special for holiday gifting!
- 5 Chill Again (Optional but Recommended):** For the best results, place the shaped cookies back in the refrigerator for about 30 minutes before baking. Chilling them again will help them maintain their shape in the oven, resulting in a cleaner, more defined heart shape.
- 6 Fill with Jam:** Stir the red currant jam until it's smooth. Use a small spoon to fill each heart-shaped indentation with a little bit of jam. Be careful not to overfill, as the jam may bubble over while baking.

Bake & Serve:

- 7 Bake:** Place the cookies in the preheated oven and bake for 10-15 minutes, or until the edges start to turn a light golden color. Keep an eye on them; these cookies are meant to be soft and delicate, so avoid overbaking. When done, remove them from the oven and let them cool on the baking sheet for a few minutes before transferring them to a cooling rack.
- 8 Dust with Powdered Sugar:** Once the cookies have completely cooled, dust them lightly with powdered sugar for a festive finishing touch. The powdered sugar adds sweetness and makes the cookies look beautifully snowy, perfect for holiday gatherings.