




# *ITALIAN THUMBPRINT CHRISTMAS COOKIES*

By Caterina Romano's Kitchen

## INGREDIENTS

***WET INGREDIENTS***

1 cup of unsalted butter

1/3 cup of granulated sugar

1/3 cup of brown sugar

1 large egg yolk

¾ TSP of vanilla bean extract

***DRY INGREDIENTS***

2 1/4 cups of sifted AP flour

½ TSP of kosher salt

2 TSP of corn starch

***GLAZE***

¼ cup of granulated sugar for coating

Jam of choice

***NOTES:***

For better results always sift the flour before measuring it.

All your ingredients need to be at room temperature.

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle attachment, fluff off the butter and add the sugars, egg yolk, vanilla and continue mixing until smooth and fluffy.
2. Stop the mixer and do a scrape down.
3. Set the wet ingredient aside and begin with the dry.
4. Whisk together the flour, salt and corn starch and whisk until well combined.
5. With your mixer on stir, add the dry ingredients to the wet, one tablespoon at a time until the dough forms.
6. Do a second scrape down.
7. Remove the cookie dough, divide into 2 portions, plastic wrap each portion and refrigerate for 30 minutes.
8. Preheat the oven to 375 DF.
9. Line your baking tray with parchment paper.
10. Weigh each cookie dough to approximately 1 OZ.
11. Roll into a smooth and round ball.
12. Coat the cookies by rolling them evenly in the sugar.
13. Place the cookies in the baking tray about 2" apart.
14. Use a 1/2 TSP measuring cup and press down to form the thumbprint.
15. Fill the thumbprint cavity with a jam of choice. Do not overfill or the jam will run down the cookies.
16. Place the formed cookies in the freezer for 1.15 hours.
17. Bake for 12-14 minutes until bottom are nicely browned.
18. Allow them to cool.
19. Enjoy