
KITCHEN CONNAISSEUR

Thumbprint Cookies



These are a traditional holiday cookie, given a sophisticated and decorative twist when you use our three different dessert sauces to fill the thumbprints.

Makes approximately 55 cookies.

ingredients

1/4 cup	Sugar - white, granulated
2 cups	Flour - all purpose
1 tsp	Lemon zest - finely ground
1/4 tsp	Salt
1 cup	Butter - unsalted, room temperature
1 large	Egg yolk
2 tsp	Vanilla - pure extract
1 1/2 cups	Hazelnuts - freshly ground, fine grind

FOR FILLING:

250 ml jar	Sun Dried Cherry Sauce
2 tsp	Arrowroot flour or cornstarch
	Maple Cappuccino Sauce
	Chocolate Mocha Sauce

instructions

1. In a food processor, pulse the sugar until it is fine and powdery. Add the flour, salt and lemon zest and pulse just long enough to mix. Add the butter and pulse just long enough to mix. Add the egg yolk, vanilla and ground hazelnuts. Pulse until the mixture becomes damp and begins to clump. At this stage it may be easier to turn the mixture into a bowl and use your hands to assure that it is evenly mixed. Form the dough into a large ball. Cover it tightly with plastic wrap and refrigerate the dough for 2 hours or preferably overnight.

2. Meanwhile, to thicken the Sun Dried Cherry Sauce for filling, add the arrowroot flour

or cornstarch to the sauce. Bring to a boil and cook until mixture thickens slightly. Pour the mixture into a jar or bowl. Set aside until ready to use. Refrigerate if the mixture won't be used within 3 hours.

3. Remove the dough from the refrigerator and allow it to come to room temperature.

4. Preheat the oven to 325°F.

5. Prepare cookie sheets with parchment or silpats. Flour your hands and roll the dough into smooth walnut sized balls. Arrange on a cookie sheet about 2" apart. Using your thumb, make a deep hole in the center of each cookie (but not right through.) Bake for 10 minutes. Remove the cookies from the oven and fill the thumbprints with either thickened Sun Dried Cherry, Chocolate Mocha or Maple Cappuccino sauce. Put the cookies back in the oven and bake for a further 4-5 minutes or until they are a pale golden colour. Remove the cookies from the oven. Let cool on the cookie sheets, and then transfer them to a cooling rack. Dust with icing sugar and cool completely. Store in an air tight container in the fridge for up to one month, or freeze.