

Almond Thumbprints

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Ingredients

1 cup (2 sticks) butter, softened
1 cup sugar
2 egg yolks
2 teaspoons grated lemon peel (optional)
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
2 1/2 cups all-purpose flour
1 1/4 cups toasted slivered almonds, chopped, divided
No-stick cooking spray
About 1/2 cup apricot or raspberry preserves
Powdered sugar (optional)

Directions

In mixer bowl, beat together butter and sugar until creamy. Add egg yolks, lemon peel (if desired), vanilla, almond extract and salt; beat well. Mix in flour and 1/4 cup of the almonds until blended. Gather into a ball; cover and refrigerate 1 hour. Heat oven to 375 degrees. Lightly coat baking sheet with no-stick cooking spray or line with parchment paper. Shape dough to form 1-inch balls; roll into remaining 1 cup almonds to coat lightly. Place 2 inches apart on baking sheet. Using your thumb or a wooden spoon handle, make a depression in each cookie. Fill each with scant 1/2 teaspoon preserves. Bake 20 to 25 minutes or until golden brown. Cool on baking sheet 5 minutes; sprinkle with powdered sugar, if desired. Transfer to wire racks; cool completely. Store in airtight container.