



EMILY G'S™
JAM OF LOVE

Triple Berry Almond Thumbprint Cookies

Thumbprint cookies are so versatile. With a delicious base, you can add any type of jam to vary the flavors. You can use a medium size ice cream scoop instead of a teaspoon to make the process go faster and cleaner.

Ingredients

- 2 cups of butter (4 sticks, room temperature)
- 1 teaSpoon salt
- 2 TableSpoons vanilla
- 1 cup powdered sugar
- 4 cups of chopped almonds (can use pecans or walnuts or any combo)
- 4 cups sifted flour
- 1 jar **Emily G's Triple Berry Jam** (you won't use it all)

Instructions

1. Measure out ingredients, including sifting the flour, and chopping the almonds if not chopped already.
2. Pre-heat oven 350 F.
3. In a large bowl, cream the butter, add sugar and salt until fluffy
4. Add the vanilla and nuts.
5. Slowly blend the flour into the mix.
6. Scoop out a teaspoon of the batter and roll into balls. Place on ungreased cookie sheet. Flatten slightly and push center down with your thumb.
7. Bake for 15-20 minutes
8. As soon as you take them out of the oven, spoon **Emily G's Triple Berry Jam** into the center of each cookie. *Variation:* Use any flavored jam; or when fully cooled, roll in powdered sugar

