

Cranberry Cinnamon Jam Thumbprint Cookies

**recipe by Elizabeth Winslow for CamilleStyles.com*

- 1 c. (2 sticks) unsalted butter, softened
- 2/3 c. sugar
- 2 egg yolks
- 1 tsp. vanilla
- 2 c. flour
- 1/2 tsp. salt
- 1/2 jar Confituras cinnamon cranberry jam (or other flavor of your choice)

Preheat oven to 375. Line a baking sheet with parchment paper or a silpat sheet and set aside.

In the bowl of a standing mixer using the paddle attachment, cream butter and sugar together on medium high until light and fluffy, about 3-5 minutes. Beat in egg yolks one at a time, scraping down sides of bowl between each, then mix in vanilla. In a small bowl, combine flour and salt and add to butter mixture, mixing on low until dough comes together.

Form dough into 1" balls and place on baking sheet about 1" apart. With your thumb, make a small indentation in each cookie. Bake cookies for about 8-10 minutes, then remove from the oven and fill each indentation with a small amount of jam. Return to the oven for another 5-6 minutes and bake until cookies appear dry to the touch and the faintest golden brown. Cool on a rack and dust with powdered sugar. I wish I could tell you these keep well, but I wouldn't know because we ate them all in one day!