

Baker #3 - Cathy Martin

Thumbprint Cookies

Story:

Did you grow up in a family where your grandmother passed down holiday cookie recipes to your mom and your mom lovingly passed them down to you? I didn't. Both my grandmother and mother were widowed young, raising their children alone while working full time. Baking treats was not high on their To Do lists. So, I remember trying to bake my family happier. I think I was seeking solace through sugar. I tried cookies, cakes, and even an epic failed attempt to make marshmallows that I still get teased about at family gatherings. One of the first cookies I ever made was the Thumbprint Cookie. It was easy, had very few ingredients, looked fancy, and tasted terrific. It has found its way onto innumerable holiday cookie platters over the years. It's a classic for a good reason. And I think it tastes even better with the addition of Community Loaves Energy Cookie Base.

Recipe:

Adapted from my very first cookbook (that I still use) – the Betty Crocker Cookie Book (circa 1963)

Makes 60 cookies

Preheat oven to 350 degrees.

- 1 cup butter, room temperature
- 120 grams dark brown sugar
- 2 egg yolks
- 126 grams Organic Artisan Bakers Craft "ABC" flour
- 126 grams Breader Together Energy Cookie Base
- 1/2 tsp table salt
- 200 grams finely chopped pecans
- 1/2 cup strawberry jam

Note: I used homemade jam (strawberries from a local farmer's market, sugar, pectin, lemon juice)

Mix butter, sugar, and egg yolk together until smooth. Stir dry ingredients together and add to butter/sugar/egg mixture until well blended and forms a rough dough.

Use rounded teaspoon or cookie scoop to get 1" balls (about the size of a walnut or roughly 9 grams). Roll ball into pecans, coating completely, and set 1.5" apart on sheet pan.

Press thumb into ball, leaving a deep indentation. Add a scant 1/4 tsp of jam into the indentations.

Bake for 10-12 minutes on parchment or silpat lined pan, until the bottom of the cookies are browned. Let cool on pan for 5 minutes before removing to wire rack.