

Raspberry Almont Shortbread Thumbprint Cookies (A Land O'Lakes Keeper)

Cookies:

2/3 cup sugar

1 cup butter, softened

½ teaspoon almond extract

2 cups flour

½ cup raspberry jam

Heat oven to 350 degrees. Combine sugar, butter and almond extract in large bowl. Beat until well mixed (2-3 minutes). Cover and chill dough at least 1 hour. Shape dough into 1-inch balls. Place 2 inches apart on cookie sheets. With thumb make indentation in center of each cookie (edges may crack slightly). Fill each indentation with about ¼ teaspoon of jam. Bake 14-18 minutes until edges are lightly browned. Let stand 1 minute; remove from cookie sheet. Cool completely and then drizzle glaze over cookies. Makes 3 ½ dozen.

Glaze:

1 cup powdered sugar

1 ½ teaspoons almond extract

2-3 teaspoons water

Wisk together in small bowl until smooth. Drizzle over cooled cookies.