



Raspberry-Cranberry Thumbprints

1 Jar of Earth & Vine Raspberry-Cranberry Jam	½ c. Powdered Sugar
2 c. All Purpose Flour	1 c. Unsalted Butter
½ tspn Salt	2 tspns Vanilla

Makes approx. 2 dozen

Preheat oven to 325° F

Have all ingredients at room temperature.

Line your cookie sheets with parchment or wax paper.

In a large bowl, whisk together the flour and the salt.

In another large bowl, cream the butter and sugar. Scrape down the sides of the bowl. Add the vanilla and mix until combined. Add the flour mixture and mix at low speed until combined. Using a Tablespoon scooper (like a mini ice-cream scooper), place the rounds onto the cookie sheet about one inch apart. Gently press down the center of each ball with your thumb, making a “well” in the center of each cookie. Place a small dollop of Earth & Vine Raspberry-Cranberry Jam into each well. Bake 15 - 20 minutes until the edges start to brown. Remove from oven and let cool on cookie sheet for approximately 5 - 8 minutes. Sprinkle with powdered sugar or enjoy them plain. Bon Appetite!

Recipe by Shannon Costanza, shannon@testarossa.com