

SPICED HAZELNUT THUMBPRINT COOKIES

SERVES: 24 cookies

INGREDIENTS

2 cups all-purpose flour
1/2 cup ground hazelnuts
1 cup unsalted butter, softened
1/2 cup powdered sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
1 teaspoon vanilla extract
1/4 teaspoon salt
1/2 cup raspberry jam
1/4 cup whole hazelnuts, finely chopped

METHOD

1. Preheat the oven to 350°F and line two baking sheets with parchment paper.
2. In a large mixing bowl, cream together softened butter and powdered sugar until light and fluffy, about 3-4 minutes.
3. Add vanilla extract and mix until well incorporated. In a separate bowl, whisk together flour, ground hazelnuts, cinnamon, cardamom, and salt.
4. Gradually add dry ingredients to the butter mixture, mixing until a soft dough forms.
5. Roll dough into 1-inch balls and place on prepared baking sheets.
6. Use the back of a teaspoon or your thumb to create an indentation in the center of each cookie.
7. Bake for 12-14 minutes, until edges are lightly golden. Remove from oven and immediately reinforce the center indentation if needed.
8. Allow cookies to cool on the baking sheet for 5 minutes.
9. Fill each cookie's center with a small amount of raspberry jam.
10. Sprinkle edges with finely chopped hazelnuts.
11. Transfer to a wire rack to cool completely.