

Thumbprint Cookies

**JERNEJ KITCHEN**

THUMBPRINT COOKIES

Thumbprint Cookies is a delicious and easy cookie recipe with simple cookie dough. Fill them with your favorite jam and serve for holidays.

- makes
54
cookies
- preparation:
20
minutes
- bake:
10
minutes
- total time:
30
minutes (+ rest time)

cookie dough

Add flour, ground almonds, powdered sugar, vanilla paste, softened butter cut into cubes, and egg yolks to a stand mixer bowl fitted with a paddle attachment. Or use a bowl and an electric mixer. Mix for 2 - 3 minutes over low heat, then knead into an even cookie dough using your hands. Wrap in clingfilm or add to a freezer bag. Set aside to room temperature for 40 - 60 minutes or make up to a day ahead and store in your fridge. In that case, take the cookie dough from the fridge 30 minutes before baking. Set a rack in the middle of the oven and preheat it to 200 °C / 390 °F.

shape

Shape the dough into small balls, each weighing approximately 12g (0.5 ounces). Place them on a baking sheet lined with parchment paper, making sure there's enough space between them. Use the end of a wooden spoon to gently press an indent in the center of each cookie. Place in the preheated oven and bake for 10 minutes at 200 °C / 390 °F. When the cookies are baked, transfer them to a wire rack to cool.

fill and serve

Optionally, dust your cooled cookies with powdered sugar. Fill the cookies with your favorite jam or marmalade. Use a small teaspoon or a pastry bag. If your marmalade is too thick, add it to a saucepan and heat over medium heat for a minute to get a more liquidy texture.

Thumbprint Cookies

240 g (2 cups) all-purpose or cake flour

140 g (1 1/2 cup) ground almonds

80 g (2/3 cups) powdered sugar

1/4 tsp vanilla paste

1/4 tsp baking powder

200 g (7/8 cup) butter, softened at room temp

2 rumenjaka

2 tbsp powdered sugar

favorite jam for filling

Tools and equipment

bowl

stand mixer (optional)

large baking sheet

parchment paper

Sponsored

© Copyright 2026, All rights reserved. Designed by [jente.kitchen](#) team.