



JERNEJ KITCHEN

BUCKWHEAT THUMBPRINT COOKIES WITH GRAPES

Brittle, not too sweet + they have a lovely nutty flavor.

MAKES	35	BUCKWHEAT THUMBPRINT COOKIES
PREPARATION:	20	MINUTES
REFRIGERATE:	30	MINUTES
BAKE:	15	MINUTES

BUCKWHEAT THUMBPRINT COOKIES WITH GRAPES

150 g buckwheat flour
30 g cacao
3 g baking soda
80 g ground walnuts or pecans
100 g butter, on room temperature
80 g icing sugar
1 egg
1 tsp lemon zest
2 tbsp rum
1/2 tsp cinnamon powder
1/2 tsp allspice powder
1/2 tsp ginger powder

FILLING

4 tbsp grape jam (or any other)

TOOLS AND EQUIPEMENT

2x bowl
hand-held mixer
plastic wrap
parchment paper
baking sheet

PREPARATION

Whisk the buckwheat flour, cacao, baking soda and ground walnuts / pecans together in a bowl. In another bowl, whip the butter and the icing sugar with a hand-held mixer. Beat in the egg, lemon zest, rum, pinch of salt, cinnamon powder, allspice powder and ginger powder until just combined. Slowly add in the dry ingredients, mixing just until incorporated.

REFRIGERATE

Wrap the cookie dough in plastic wrap and refrigerate for 30 minutes.

BAKE

Preheat the oven to 165 °C / 330 °F. Shape small balls with your hands and place on the prepared baking sheets, lined with parchment paper. Place about 2 inches apart. Press a thumbprint into the center of each ball and bake for about 10 minutes. Meanwhile heat the grape jam and fill each indentation with about 1/2 teaspoon jam. Bake for another 4 minutes on 150 °C / 300 °F.

STORE

Cool the buckwheat cookies. Serve or store cookies in a tightly sealed container for up to 10 days.