



FINCH + FENNEL

Bacon Apple Thumbprint Cookies

INGREDIENTS:

- ¾ c Butter, softened
- ½ c Granulated Sugar
- 2 Egg Yolks
- 1 ¾ c All-Purpose Flour
- ½ c F+F Bacon + Apple Jam



DIRECTIONS:

1. Preheat oven to 375°F.
2. In a medium bowl, cream together the butter, sugar & egg yolks.
3. Mix in flour a little bit at a time until a soft dough forms.
4. Roll dough into 1-inch balls. If dough is too soft, refrigerate for 15 to 20 minutes.
5. Place balls 2 inches apart onto ungreased cookie sheets.
6. Use your finger or an instrument of similar size to make a well in the center of each cookie. Fill each hole with ½ teaspoon of F+F Bacon + Apple jam.
7. Bake for 8-10 minutes in the preheated oven, until golden brown on the bottom.
8. Remove from oven & cool on wire racks.

Enjoy!

