



FINCH + FENNEL

# Seville Orange Thumbprint Cookies

YIELDS: 12-15 Cookies

## INGREDIENTS:

- 1 c Unsalted Butter, softened
- 1/3 c Granulated Sugar
- 1/3 c Brown Sugar
- 1 Egg Yolk
- 3/4 tsp Vanilla Extract
- 2 1/4 c All-Purpose Flour
- 1 1/2 tsp Cornstarch
- 1 tsp Salt
- 1/3 c F+F Seville Orange + Fennel Preserves  
(about a tsp or less per cookie)



## INSTRUCTIONS:

1. Place butter in the bowl of a stand & beat until creamy.
2. Scrape down the sides of the bowl, add sugars & beat gradually increasing mixer speed to high until ingredients are well-combined.
3. Add egg yolk & vanilla extract, beating together until combined.
4. In a separate bowl whisk together flour, cornstarch & salt.
5. With mixer on low speed gradually add flour mixture to wet ingredients until completely combined. This dough will seem very dry & crumbly & you will need to make sure to scrape the bowl.
6. Scoop cookie dough into 1 tablespoon sized balls & roll very well. You do not want any cracks in the balls.
7. Place balls on a wax paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough. Do this to all formed cookie dough balls & then allow them to freeze for about an hour.
8. Once dough is done chilling, preheat oven to 375°F & microwave the F+F Seville Orange + Fennel Preserves so it softens a bit. Firm, but not to liquidity.
9. Spoon F+F Seville Orange + Fennel Preserves into each indent in the cookies.
10. Once oven is preheated, place cookies at least 2" apart on a parchment-lined cookie sheet & bake at 375°F for around 10 minutes.
11. Allow cookies to fully cool before removing from cookie sheet & serving.

*Enjoy!*

