

COCKTAIL COOKIES: BELLINI, KIR ROYALE AND MIMOSA THUMBPRINTS

INGREDIENTS

1/2 cup granulated sugar
1/2 teaspoon salt
1 1/2 cups (3 sticks) unsalted butter, softened
2 eggs (one for dough and one for egg wash)
4 teaspoons vanilla extract
3 cups all purpose flour
3/4 cup almond flour
1/2 cup turbinado or demerara sugar
1/2 cup each peach, black current and orange jam
(or Bellini, Kir Royale and Mimosa jams from Stonewall Kitchen;
<http://www.stonewallkitchen.com/shop/speciality-foods/jams-jellies-butters/100102/101352.html>)

INSTRUCTIONS

Preheat the oven to 350F.

In an electric mixer fitted with the paddle attachment, cream together the butter and sugar until they are just combined and then add the vanilla extract. Separately, sift together the flour and salt. With the mixer on low speed, add the flour mixture to the creamed butter and sugar. Mix until the dough comes together. Wrap in plastic and chill for 30 minutes.

Roll the dough into 1 1/4-inch balls. (If you have a scale they should each weigh 1 ounce.) Dip each ball into the egg wash and then roll it in the turbinado/demerara sugar. Place the balls on a parchment or silpat covered cookie sheet and press an indentation into the top of each with the end of a wooden spoon. Bake for 10 minutes. At this point, they are not done.

Remove from oven and "redefine" the indentation. Drop 1/4 teaspoon of jam into each indentation. Bake for an additional 15 minutes, until the cookies are a golden brown. Cool and serve.