

ALMOND CHOCOLATE THUMBPRINTS

INGREDIENTS

1/2 cup sugar
1/2 teaspoon salt
3/4 cup almonds, ground fine
1 1/2 cups unsalted butter, softened
4 teaspoons vanilla extract
1 teaspoon almond extract
3 cups flour
1/2 cup coarse sugar, such as turbinado or demerara
4 ounces bittersweet chocolate, chopped
4 tablespoons unsalted butter

DIRECTIONS

In the mixing bowl of your stand mixer, cream together the sugar and butter. Add in salt, extracts and ground almonds. Mix in the flour until well combined. Let rest for 1 hour in the refrigerator before continuing.

Preheat oven to 325F. Prepare your cookie sheets with silpat or parchment paper.

Scoop general balls of dough (about 2 tablespoons each) and roll into balls. Roll in coarse sugar before placing on baking sheet. Press a thumb or forefinger into each, creating a depression.

Bake for 10 minutes. Remove from oven and with the back of a wooden spoon, redefine the depression. Return to oven and bake for an additional 10-12 minutes. Transfer to a wire rack to cool completely.

Prepare the filling. Put the chocolate and butter in a heatproof bowl over a bowl of boiling water. When the chocolate is melted, remove from heat and continue stirring. Spoon filling into each cookie depression. If the filling hardens while using, reheat by placing the bowl back over the hot water.