

**The Association of Connecticut Fairs, Inc
Junior Baking Contest 2025**

Swedish Thumbprint Cookies



Ingredients

½ cup butter, softened
¼ cup granulated sugar
1 teaspoon vanilla extract
1 cup King Arthur Baking All-Purpose flour, sifted
¼ cup seedless raspberry jam

Directions

Preheat the oven to 350 F.

In a large bowl, mix the butter and sugar until fluffy. Mix in the vanilla extract, then add the sifted flour, and mix until a shaggy dough forms. Knead the dough with your hands until the dough comes together and becomes smooth.

Scooping a tablespoonful of dough out at a time, shape into small balls, and place onto cookie sheet(s). This will make 12 cookies. Use the back of a round ¼ teaspoon or your thumb to make an indentation in the center of each cookie ball.

Chill in the refrigerator for one hour.

Fill each indentation with raspberry jam, making sure not to overfill.

Bake the cookies in the preheated oven for 12 to 15 minutes, until the cookies are light, golden brown. Remove from the oven and let them cool for 10 minutes on cookie sheet(s) and then transfer to a rack to completely cool.

Submit 6 cookies on a white 9" paper plate.