

PEANUT BUTTER AND PEPPER JELLY THUMBPRINT COOKIES

PREP TIME 20 MINUTES

COOK TIME 16 MINUTES

Nutty peanut butter cookies and [Linda's Hot Stuff](#) classic pepper jelly combine to make these delicious cookies flavorful and add the slightest hint of heat.



INGREDIENTS

- 1 & 1/4 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 cup creamy peanut butter
- 1 large egg
- 1 teaspoon vanilla extract
- [Linda's Hot Stuff](#) Classic Jelly (about 4 ounces)

INSTRUCTIONS

1. Preheat oven to 350°F. Line baking sheets with parchment paper or silicone liners.
2. Whisk together the flour, baking powder, baking soda, and salt in a medium-sized bowl. Set aside.
3. Using an electric mixer on medium speed, beat the butter, sugar, and brown sugar until light and fluffy. Add the peanut butter and mix just until blended. Mix in the egg and vanilla.
4. Reduce mixer speed to low. Gradually add the flour mixture, mixing just until blended. Be sure not to overmix.
5. Using a [cookie scoop](#) or your hands, place tablespoonful-sized balls of dough onto prepared pans. Bake cookies, one pan at a time, 14-16 minutes or until lightly browned. (You may need to refrigerate the remainder of the dough until ready to bake.)
6. While the cookies are still hot, use the back of a spoon or a [tart tamper](#) to press an indentation into the center of each cookie.
7. Cool the cookies on the pans on a wire rack for about 5 minutes. Then, transfer the cookies from the pans to a wire rack to cool completely. Fill the indentations with jelly or preserves.