Vegan Thumbprint Cookies with Raspberry Jam

Ingredients

- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup granulated sugar
- 3/4 cup vegan stick butter, slightly softened – (I used Miyoko's Creamery)
- 2 Tablespoons almond milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/3 cup raspberry jam – (I used Wild Harvest Organic)

Instructions

1. Preheat oven to 350°F (177 °C). Line a baking sheet with parchment paper.
2. In a medium bowl, toss flour and salt together.
3. In a larger bowl, beat the softened vegan butter on **medium** until creamy, about 30 seconds.
4. Add the sugar, and beat on **medium** until incorporated (about 60 seconds).
5. Add the vanilla and almond extract and beat on **medium** until combined (about 30 seconds).
6. Turn mixer to **low speed** and gradually add the flour and **mix until just combined** and dough starts to form (about 60 seconds)
7. Add the 2 Tablespoons of almond milk, and mix on low just to combine.
8. Refrigerator the dough for half an hour.
9. Using a half-teaspoon measuring spoon, scoop out the dough and roll it into a smooth ball. Then place it on the prepared baking sheet.
10. Use the back of an 1/8th teaspoon to make a circular indentation in the middle of the dough ball. Press down **gently** about ½ way in *(not too far or the jam will come out the bottom)*.
11. Continue rolling and indenting one cookie at a time until the baking sheet is full.
12. Using a very small spoon, fill each cookie with a tiny bit of jam *(don't overfill or it will spill out during baking)*.
13. Bake in the oven until **barely lightly golden** about 11 minutes in a convection oven (using heat fan), and about 13 minutes in a standard oven (no heat fan)**.**
14. Remove from oven and let cool on baking sheet for 10 minutes before transferring the cookies to a cooling rack.