

# Flatlander Thumb Print Cookies

A Holiday Classic from the Canadian Prairies.

- 1 3/4 cups all-purpose flour
- 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 3/4 cup (1 1/2 sticks) butter, softened
- 1/2 cup granulated sugar
- 1 large egg
- 1 tsp. pure vanilla extract
- 1/3 cup Saskatoon Berry Jam (For filling)



**Step 1** Preheat oven to 350° and line two baking sheets with parchment. In a large bowl, whisk together flour, baking powder, and salt.

**Step 2** In another bowl, beat butter and sugar until pale and fluffy, about 3 minutes. Beat in egg and vanilla, then add dry ingredients in two batches until incorporated.

**Step 3** Using a small cookie scoop, scoop 1" balls onto prepared baking sheets. Press a thumbprint into center of each ball, 1/2" deep. Fill with a small spoonful of jam.

**Step 4** Bake until edges of cookies are golden, 13 to 14 minutes. Cool on baking sheets before serving.