

Raspberry Thumbprint Cookies

CHEF CULTURES LLC

Prep Time: 20 minutes • Bake Time: 10–12 minutes • Yield: 6 Cookies

Description

These classic buttery thumbprint cookies are designed for hands-on classroom baking using simple ingredients and hand-mixing techniques. Students learn dough texture, shaping, and filling while creating tender cookies finished with colorful fruit preserves. The dough is soft, rich, and easy to work with, making it ideal for beginner bakers.

Ingredients (Per Student)

- 4 tablespoons unsalted butter, softened
- 3 tablespoons granulated sugar
- ½ teaspoon vanilla extract
- 1 tablespoon milk
- ¾ cup all-purpose flour
- Pinch fine sea salt
- 2 tablespoons raspberry jam or preserves

Optional Fillings

- Apricot jam
- Strawberry preserves
- Blackberry jam

Directions

1. Preheat Oven

Preheat oven to 350°F. Line a sheet pan with parchment paper.

2. Cream Butter and Sugar

In a medium bowl, use a spoon or fork to mix softened butter and sugar until smooth and creamy.

3. Add Vanilla and Milk

Stir in vanilla extract and milk until fully combined.

4. Add Dry Ingredients

Add flour and salt. Mix gently until a soft dough forms. The dough should feel smooth and slightly firm.

THUMBPRINT COOKIES

3 Easy Steps

1 SHAPE & CREATE THUMBPRINT



Roll dough into smooth balls and place on prepared sheet pan. Use your thumb or the back of a measuring spoon to press a well into the center of each cookie.

2 FILL WITH JAM



Spoon a small amount of your favorite jam or preserves into each indentation. **Avoid overfilling.**

3 BAKE & COOL



Bake 10–12 minutes until edges are lightly golden and centers are set. Allow cookies to cool several minutes before serving. Jam filling will be very hot directly from the oven.

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5. Shape Cookies

Divide dough into 6 equal portions and roll into smooth balls.

6. Create Thumbprints

Place cookies on prepared sheet pan. Use your thumb or the back of a measuring spoon to gently press an indentation into the center of each cookie.

7. Fill with Jam

Spoon a small amount of jam into each indentation. Avoid overfilling.

8. Bake

Bake 10–12 minutes until edges are lightly golden and centers are set.

9. Cool

Allow cookies to cool several minutes before serving. Jam filling will be very hot directly from the oven.

Chef Ron's Notes

If dough feels too warm or soft, allow it to rest several minutes before shaping. A smooth dough helps prevent cracking around the edges.

Using the back of a teaspoon creates a cleaner, more even thumbprint shape for students.

Different fruit preserves can create colorful variations and seasonal flavors.

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