

Baker's Dozen Thumbprint Cookies

Making a variety of Thumbprint Cookies is as easy as 1, 2, 3!

- 1** Choose a cookie dough.
- 2** Choose a filling.
- 3** Choose a topping.

ENJOY!

Cookie Dough Options

(Makes 18 cookies)

Basic Cookie Dough

- ½ cup (125 mL) butter (1 stick), softened and cut into small pieces
- ¼ cup (50 mL) packed brown sugar
- 1 egg yolk
- 1 tsp (5 mL) vanilla extract
- ¼ tsp (1 mL) salt
- 1 cup (250 mL) flour
- Granulated sugar

Chocolate Dough

Add 2 tbsp (30 mL) unsweetened cocoa powder in Step 3.

Colored Dough

Add 2 tsp (10 mL) food coloring to dough in Step 2.









Directions

- Preheat oven to 350°F (180°C). Line **Cookie Sheet** with **Reversible Silicone Baking Mat** with the small circles facing up.
- Combine butter and brown sugar in **Manual Food Processor**; process until creamy. Add egg yolk and vanilla; process until combined.
- Add salt and flour; process until soft dough forms.
- Using **Small Scoop**, drop 18 level scoops of dough onto small circles on baking mat. Press back of scoop into center of dough to make wells, dipping back of scoop in sugar to prevent sticking. Bake 9–11 minutes or until edges begin to brown.
- Meanwhile, prepare desired filling and topping (see cookie variations below).
- Remove Cookie Sheet from oven. Transfer cookies to **Stackable Cooling Rack** using **Mini Nylon Serving Spatula**.
- Fill wells of cookies and top as desired. Let stand until filling and topping have set.



Cookie Filling & Topping Variations

Cookie	Filling	Topping
Candy Cane (Red colored dough) 	Microwave ½ cup (125 mL) semi-sweet or white chocolate morsels in (1-cup/250-mL) Prep Bowl on HIGH for 1 minute, stirring every 30 seconds or until melted.	Sprinkle with crushed candy canes or peppermint candies.
White Chocolate Mint (Green colored dough) 	Microwave ½ cup (125 mL) white chocolate morsels in (1-cup/250-mL) Prep Bowl on HIGH for 1 minute, stirring every 30 seconds or until melted.	Sprinkle with mint chocolate baking morsels.
Snowflake (Blue colored dough) 	Microwave ½ cup (125 mL) white chocolate morsels in (1-cup/250-mL) Prep Bowl on HIGH for 1 minute, stirring every 30 seconds or until melted.	Sprinkle with blue sugar crystals.
Caramel Chocolate Pretzel 	Microwave 10 caramel candies and 2 tbsp (30 mL) milk in Small Batter Bowl on HIGH 1–1½ minutes, stirring every 30 seconds until melted and smooth.	Top with 1 mini pretzel twist and drizzle with melted semi-sweet chocolate morsels.
Chocolate Kiss 	18 chocolate candy kisses	Sprinkle with powdered sugar.
Chocolate Peanut Butter (Chocolate dough) 	¼ cup (50 mL) creamy peanut butter	Sprinkle with chopped peanuts.
Hazelnut Pecan 	¼ cup (50 mL) chocolate hazelnut spread (such as Nutella®)	Top with 1 pecan half.

<p>Red Velvet (Red colored dough)</p> 	<p>¼ cup (50 mL) prepared vanilla frosting</p>	<p>Sprinkle with unsweetened cocoa powder.</p>
<p>Rocky Road</p> 	<p>Microwave ½ cup (125 mL) milk chocolate morsels in (1-cup/250-mL) Prep Bowl on HIGH for 1 minute, stirring every 30 seconds or until melted.</p>	<p>Top with mini marshmallows and chopped pecans. Drizzle with additional melted chocolate.</p>
<p>Chocolate Coconut (Chocolate dough)</p> 	<p>Combine ¼ cup (50 mL) sweetened condensed milk, ¼ cup (50 mL) sweetened flaked coconut and ¼ cup (50 mL) mini semi-sweet chocolate morsels in (1-cup/250-mL) Prep Bowl.</p>	<p>Drizzle with additional melted chocolate.</p>
<p>Raspberry Jam</p> 	<p>¼ cup (50 mL) raspberry jam (or any jam of your choice)</p>	<p>Sprinkle with powdered sugar.</p>
<p>Chocolate Cherry (Chocolate dough)</p> 	<p>Microwave ½ cup (50 mL) semi-sweet chocolate morsels in (1-cup/250-mL) Prep Bowl on HIGH for 1 minute, stirring every 30 seconds or until melted.</p>	<p>Top with 1 maraschino cherry (patted dry) and drizzle with additional melted chocolate.</p>
<p>Lemon Drop</p> 	<p>¼ cup (50 mL) lemon curd</p>	<p>Sprinkle with crushed lemon drop candies.</p>

Cook's Tip: To make 36 cookies, double the dough, filling and topping ingredients. Prepare dough as directed in Steps 1–3 using a mixing bowl and mix with an electric mixer instead of the Manual Food Processor. Bake cookies in 2 batches as directed in Step 4.

