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## Raspberry Almond Thumbprints

A little razz-a-ma-jazz for a sweet treat! Lighten the palate with raspberry jam instead of chocolate and 'mangia'!

### Ingredients:

- 2/3 cup Dixie Crystals Sugar
- 1 cup Butter, softened
- 2 cup White Lily Flour
- 1/2 tsp Almond Extract
- 1/2 cup Raspberry Jam

#### GLAZE

- 1 cup Dixie Crystals Powdered Sugar
- 1-1/2 tsp Almond Extract
- 2-3 tsp Water

### Instructions:

- Heat oven to 350° F.
- In a large bowl, combine sugar, butter, and almond extract.
- Beat at medium speed until creamy, add flour gradually, mix on low. Beat until well mixed.
- Shape dough into 1-inch balls and place 2 inches apart on cookie sheet. With thumb, make an indentation in the center of each cookie. Fill each indentation with about 1/4 tsp jam.
- Bake for 14-18 minutes until edges are beginning to brown slightly. Let stand one minute and then move to a wire rack to cool.
- In a small bowl stir together powdered sugar, almond extract, and enough water to make a thin glaze. Drizzle over cooled cookies.



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