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## Poppy Seed Thumbprints

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*Here is an easy cookie that will add pizzazz to any platter of sweets. Makes about 40 - 2" cookies. From 'Great Cookies'*

2 C. all-purpose flour, sifted and leveled  
¼ tsp. salt  
¼ C. poppy seeds  
1 C. (2 sticks) unsalted butter, slightly firm  
½ C. sugar

2 large egg yolks  
1 tsp. pure vanilla extract  
Raspberry preserves  
Apricot preserves

- Position the shelves in the upper and lower thirds of the oven. Heat oven to 350°.
- Strain together the flour and salt in a large bowl. Whisk in the poppy seeds and set aside.
- In the large bowl of an electric mixer fitted with the paddle attachment, mix the butter on medium-low until smooth. Pour in the sugar and mix just until incorporated. Add the egg yolks and vanilla, mixing only until blended. Using a wooden spoon, stir in the dry ingredients in two additions, mixing just to combine after each addition. *Do not overmix dough or it will become oily.*
- Roll the dough into balls about the size of a large walnut and place 2" apart on cookie sheets. Using a wooden spoon with a rounded handle no wider than ½", make a deep indentation with the tip of the handle in the center of each cookie. If the dough sticks, dip the tip in flour before pressing.
- Place the cookies in the oven. After 10 minutes, remove the cookies from the oven and re-press each indentation. Then fill the centers with preserves. To do this neatly, point the tip of the spoon down in to the indentation and slide the preserves off with your fingertip. Do not overfill over the preserves will run over.
- Return the cookies to the oven, rotating the pans top to bottom and front to back. Bake for 4-5 minutes longer or until the cookies are golden brown around the edges. Using a thin metal spatula, loosen the cookies from the pans as soon as they are cool enough to handle. Cool on wire racks.

