

**Jam Thumbprint Cookies**

Prep: 20 min, Inactive: 30 min  
Cook: 25 min  
Yield: 32 cookies

3/4 pound (3 sticks) unsalted butter,  
at room temperature  
1 cup sugar  
1 teaspoon pure vanilla extract  
3 1/2 cups all-purpose flour  
1/4 teaspoon kosher salt

1 egg beaten with 1 tablespoon water,  
for egg wash  
7 ounces sweetened flaked coconut  
Any flavor or selection of your favorite flavors of  
**Woodstock Hill Preserves Jam** (Raspberry, Strawberry,  
Blueberry, Apricot) for a colorful and delicious cookie  
assortment

Preheat the oven to 350 degrees.

Cream together the butter and sugar until they are just combined and then add the vanilla. Separately, sift together the flour and salt. With the mixer on low speed, slowly add the flour mixture to the creamed butter and sugar. Slowly beat in the dry ingredients in 2 additions, mixing just until incorporated. Wrap in plastic and chill for 30 minutes.

Roll the dough into 1 1/4-inch balls. (If you have a scale they should each weigh 1 ounce.) Dip each ball into the egg wash and then roll it in coconut. Place the balls on an ungreased cookie sheet and press a light indentation into the top of each with your finger. Drop 1/4 teaspoon of **Woodstock Hill Preserves Jam** into each indentation. Bake for 20 to 25 minutes, until the coconut is a golden brown. Cool and serve

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