

Holiday

Thumbprint Cookies with Coconut

Ina Garten



Servings: 32

1. Preheat the oven to 350°F.
2. In an electric mixer fitted with the paddle attachment, 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, add the flour mixture to the creamed butter and sugar. Mix until the dough starts to come together. Dump on a floured board and roll together into a flat disc. Wrap in plastic wrap and chill for 30 minutes.
3. 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 jam into each indentation. Bake for 20 to 25 minutes, until the coconut is a golden brown. Cool and serve.

**3/4 pound unsalted butter, at room temperature
(3 cubes)**

1 cup sugar

1 teaspoon 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 shredded coconut meat, sweetened type
Raspberry and/or apricot jam**

*Per Serving (excluding unknown items): 175 Calories; 11g
Fat (55.8% calories from fat); 2g Protein; 18g
Carbohydrate; 1g Dietary Fiber; 29mg Cholesterol; 23mg
Sodium; 7g Total Sugars; trace Vitamin D; 6mg Calcium;
1mg Iron; 42mg Potassium; 27mg Phosphorus.*

Exchanges: .

Carolyn T's Blog: tastingspoons.com