

Thumbprint Cookies-from Baking with Dorie Greenspan

- 1 $\frac{3}{4}$ cups finely ground hazelnuts
- 1 $\frac{3}{4}$ cups flour
- 2 sticks (8 oz.) unsalted butter, at room temperature
- $\frac{1}{2}$ cup sugar
- 1 t. pure vanilla extract
- $\frac{1}{2}$ t. pure almond extract
- Confectioner's sugar, for dusting
- About 1 cup raspberry jam (or the jam or marmalade of your choice) (I think lemon curd would even be wonderful!)

Position the racks to divide the oven into thirds and preheat the oven to 350° F.

Whisk the ground nuts and flour together.

Beat the butter and sugar together on medium speed until light and fluffy, 3-4 minutes. Add the extracts and beat to blend. Reduce the mixer speed to low and gradually add the nut-flour mixture, mixing only until it is incorporated into the dough.

Working with a teaspoonful of dough at a time, roll the dough between your palms to form small balls and place the balls 2 inches apart on the baking sheets. Use your pinkie finger or the end of a round-handled wooden spoon to poke a hole in the center of each cookie. Be careful not to go all the way down to the baking sheet or you'll get burnt centers.

Bake for 15-18 minutes, rotating the sheets from top to bottom and front to back at the midway point. (I only bake one sheet at a time, but I do turn them around after I re-poke them with the spoon.) The cookies should be only slightly colored—they might even look underdone, which is fine: they should not be overbaked. Let the cookies rest on the baking sheets for 2 minutes before transferring them to cooling racks with a wide metal spatula and sifting confectioner's sugar over them.

After sifting confectioner's sugar over them, fill the holes with the jam.

To store, layer in a storage piece, separating the layers with waxed paper.