

RASPBERRY THUMBPRINT COOKIES

(Pair with Red Rose Irish Breakfast Tea)

Ingredients:

- ¾ cup (3 ounces) grated almond paste
- ⅔ cup sugar
- 5 tablespoons butter, softened
- ¼ teaspoon vanilla extract
- 1 large egg white
- 1 ¼ cups all-purpose flour
- ¼ teaspoon salt
- 6 tablespoons raspberry jam

Directions:

1. Preheat oven to 325 degrees.
2. Place first 3 ingredients in a bowl; beat with a mixer at medium speed for 4 minutes or until light and fluffy. Add vanilla and egg white; beat well.
3. Add flour and salt to almond paste mixture; beat at low speed until well blended. Turn dough out onto a lightly floured surface, and shape dough into 36 (1") balls. Place balls 1" apart on baking sheet lined with wax paper, and press thumb into center of each cookie. Bake for 10 minutes or until golden.
4. Remove cookies from pan. Once cool, spoon about ½ teaspoon of raspberry jam on each cookie center - then enjoy with a steaming cup of Red Rose Tea.

