



Blackberry Thumbprints Cookies

<http://www.myrecipes.com/recipe/blackberry-thumbprints-50400000108771/print/>

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- **Yield:** Makes about 5 dozen
- **Total:** 2 Hours, 5 Minutes

Ingredients

- 1/2 cup slivered almonds
- 1 cup butter, softened
- 1 cup powdered sugar
- 2 cups all-purpose flour
- 1/4 teaspoon salt

- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground cinnamon
- Parchment paper
- 1/2 cup seedless blackberry preserves

Preparation

1. Preheat oven to 350°. Bake almonds in a single layer in a shallow pan 6 minutes or until toasted and fragrant, stirring halfway through. Cool completely (about 20 minutes). Reduce oven temperature to 325°.
2. Process almonds in a food processor 30 seconds or until finely ground.
3. Beat butter at medium speed with a heavy-duty electric stand mixer until creamy. Gradually add 1 cup powdered sugar, beating well.
4. Combine flour, next 3 ingredients, and almonds; gradually add to butter mixture, beating until blended.
5. Shape dough into 3/4-inch balls, and place 2 inches apart on parchment paper-lined baking sheets. Press thumb into each ball, forming an indentation.
6. Bake at 325° for 12 to 15 minutes or until edges are lightly browned. Cool on baking sheets 2 minutes. Transfer to wire racks, and cool 30 minutes.
7. Place preserves in a zip-top plastic freezer bag; snip 1 corner of bag to make a small hole. Pipe preserves into indentations.