

Virtual Class
December 3rd, 2:30PM-4PM ET
College Of American Pathologists
Contact Brittany Horn
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Thumbprint Cookies

Servings: 2 dozen cookies

Ingredients

- 1 cup unsalted butter softened to room temperature
- 1/3 cup sugar
- 1/3 cup light brown sugar, tightly packed
- 1 large egg yolk
- 3/4 teaspoon vanilla extract
- 2 1/4 cup all purpose flour
- 2 teaspoons cornstarch
- 1/2 teaspoon salt
- 1/2 cup sugar for rolling (optional)
- 1/3 cup jam or preserves flavor of your choice

Instructions

1. Place butter in the bowl of a stand mixer (you may use a large bowl and an electric hand mixer) and beat until creamy.
2. Scrape down the sides of the bowl, add sugars, and beat, gradually increasing mixer speed to medium-high until ingredients are well-combined (about 30-60 seconds).
3. Add egg yolk and vanilla extract and beat well.
4. In a separate bowl, whisk together flour, cornstarch, and salt.
5. With mixer on low speed, gradually add flour mixture to wet ingredients until completely combined. This dough will seem very dry and crumbly, so be sure to pause occasionally to scrape the sides and bottom of the bowl. If it starts to strain your mixer you can use your hands to finish working the dough together.
6. Scoop cookie dough into 1 Tablespoon-sized balls and roll very well (so that the dough is round and there are no cracks/seams in the cookie dough -- this will help keep your thumbprints from cracking).
7. Roll in granulated sugar (if using) and place on a wax-paper covered plate or small cookie sheet. Use your thumb or the rounded back of a teaspoon to gently press an indent in the center of the cookie dough. Repeat until all of the dough has been used.
8. Transfer cookie dough to freezer and chill for 30 minutes.
9. Once dough is done chilling, preheat oven to 375F and place your jam in a small microwave-safe bowl. Heat briefly (about 5-10 seconds) or until jam is not hot but is no longer firm and is easy to stir.
10. Spoon jam into each thumbprint, filling each indent to the brim.
11. Once oven is preheated, place cookies at least 2" apart on a parchment paper-lined cookie sheet and bake on 375F for 10 minutes or until edges are just beginning to turn golden brown.
12. Allow cookies to cool completely on baking sheet before enjoying.

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Italian Sprinkle Cookies

Servings: 7 dozen

Ingredients

- 3 large eggs, room temperature
- 2 1/2 cups all-purpose flour
- 1 cup confectioners' sugar
- 1 tablespoon plus 3/4 teaspoon baking powder
- 1/2 cup shortening
- 1 1/2 teaspoons almond extract
- 1 tbsp lemon zest

GLAZE:

- 2 cups confectioners' sugar
- 1/4 cup warm whole milk
- 1/2 teaspoon almond extract
- 1/2 teaspoon vanilla extract
- Colored sprinkles

Directions

1. Using a heavy-duty mixer, beat eggs on high speed until light and foamy, about 5 minutes; set aside.
2. In a large bowl, combine the flour, confectioners' sugar and baking powder
3. On low speed, gradually beat in shortening and zest until mixture resembles fine crumbs.
4. Gradually add beaten eggs (dough will be stiff).
5. Roll dough into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Bake at 350° for 12-14 minutes (tops of the cookies will not brown, but bottoms should brown slightly).
6. In a small bowl, combine the confectioners' sugar, milk and extracts until smooth. As soon as cookies are removed from the oven, quickly dip 2 or 3 at a time into glaze. Remove with a slotted spoon or tongs; place on wire racks to drain. Immediately top with sprinkles.
7. Let dry for 24 hours before storing in airtight containers.

Pre preparation:

- Have all ingredients measured out

Equipment needed:

- Mixer or bowl and wire whisk/spatula
- Measuring spoons and cups
- Sheet pans
- Parchment paper
- Bowls
- Spoon