

Figgy Thumbprint Cookies (desserts)

Prep: 20 mins. Cook: 30 mins. Servings: 24 cookies

Ingredients

For the figgy filling

½ c. water

8 oz. dried figs (or dates) cut into small pieces)

For the cookie dough

1 c. salted butter (softened at room temperature)

2 large eggs yolks (room temperature)

1 tsp. vanilla extract

½ tsp. orange extract (or 1 tsp. orange zest)

¾ c. sugar

2 c. all-purpose flour

Instructions

Prepare the figgy filling

1. Combine the figs and water in a small pot and bring mixture to a boil over a medium heat.
 2. Then reduce the heat to low and simmer until the water is totally absorbed and the figs are soft, about 5-10 minutes.
 3. Transfer figs to a blender and puree until smooth with little to no chunks.
- Set figs aside to cool for about 15 minutes.

Prepare the cookies

1. Preheat oven to 350 degrees.
2. In a large bowl, beat the room temperature butter and sugar together on medium high speed for 2-3 minutes until the batter is pale and fluffy.
3. Add in the egg yolks, vanilla extract and orange extract to the butter mixture and beat at a medium speed until smooth and creamy.
4. In a separate bowl, whisk the flour and salt. Then add the flour mixture to the butter mixture and mix at a low speed until the dough is formed. *Don't over mix or your cookies will be tough.
5. Roll the dough into 1-inch balls using a cookie scoop or your hands, then arrange the balls on a parchment-lined baking sheet spaced about 2 inches apart.
6. Gently press a well into the center of each dough ball using your thumb. *Be careful not to press through to the bottom.
7. Bake for 8-10 minutes until the cookies are set but still a little pale **they should not be brown.
8. Remove from oven and let cookies cool on the baking sheet for 3 minutes.
9. While the cookies are still slightly warm and soft, gently spoon about ½ teaspoon of the cooled figgy filling into each cookie, press down gently so that the filling stays in place.
10. Return cookies to the oven for up to 10 minutes until the edges are golden brown. Remove cookies from the oven and let them cool on the baking sheet for 5 minutes.

