

Peanut Butter Thumbprint Cookies

These Peanut Butter Thumbprint Cookies are eggless and easy-to-make, balancing the tenderness of the cookies with the tartness of the raspberry jam.

Peanut Butter Thumbprint Cookies Ingredients

Cookies

3/4 cup (90g) all-purpose flour
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/2 cup (135g) peanut butter (do not use natural peanut butter)
4 tablespoons (56g) unsalted butter, softened
1/4 cup (53g) light brown sugar, firmly packed
1/4 cup (49g) granulated sugar
1/2 teaspoon vanilla extract

For Rolling Cookies

1/4 cup (49g) granulated sugar

For Filling Cookies

1/3 cup (113g) raspberry jam



How to Make Peanut Butter Thumbprint Cookies (24 cookies)

Place oven rack on the middle level in the oven. Preheat oven to 350 Fahrenheit (180 Celsius).

Line two 18-inch by 13-inch rimmed baking pans (half sheet pans) with parchment paper.

In a medium bowl, whisk the flour, baking powder, and baking soda. Set aside.

In a large bowl, add peanut butter, butter, light brown sugar and granulated sugar. Beat until light and fluffy, about 3 minutes.

Add the vanilla to the peanut butter mixture. Beat to combine.

With mixer on low speed, gradually add the flour mixture, in 3-4 additions, just until combined.

Using a cookie scoop or leveled tablespoon, form dough into 1-inch balls (15g each). This cookie dough is soft, so the “dough balls” will be more like dough blobs.

Roll the dough balls in the remaining 1/4 cup granulated sugar, then transfer to prepared pan, spacing dough balls about one inch apart. These cookies do not spread, so you can fit 12 cookies on a pan.

Bake cookies (one pan at a time) for 10 minutes until cookies are puffed.

Remove pan from oven and use the back of a rounded half teaspoon measuring spoon to indent the top of each cookie.

Be careful. The pan is hot.

Return cookies to the oven to bake until golden brown around the edges, 3 to 5 minutes more.

Remove pan from oven and place the pan on a wire rack. While cookies are still warm, use the rounded half teaspoon measuring spoon to indent the top of each cookie again. **Be careful. The pan is hot.**

Let cookies cool completely on pan. Repeat baking steps for the remaining cookie dough.

Once both batches of cookies are cooled completely, spoon or pipe the jam into each cookie.

If needed, use a toothpick to smooth the jam in the cookies.

Store cookies in an airtight container at room temperature for up to 3 days or in the refrigerator for up to 6 days.

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