



Raspberry Lemon Thumbprint Cookies *(Adapted from Emeril Lagasse)*

2-1/4 cups all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup butter (room temperature)
2/3 cup sugar
2 large egg yolks
1 tablespoon finely grated lemon zest
1 tablespoon lemon juice
1 teaspoon vanilla
1/2 cup raspberry preserves

Line 2 baking sheets with parchment or silpat and set aside. Whisk together the flour, baking powder and salt and set aside. In large bowl of stand mixer, cream butter and sugar until light. Beat in egg yolks, lemon zest, lemon juice and vanilla. Add flour mixture in 2 additions and mix just until the dough holds together. Do not over mix!

Form dough into 1-1/2 inch balls and place on prepared baking sheet leaving at least an inch between each cookie. Using a melon baller or your finger, slowly press an indentation into each cookie. At this point, place cookie sheets into freezer and chill for minimum 10 minutes.

Preheat oven to 350. Pull chilled cookies from freezer and fill indentations with raspberry preserves. Bake for 20 to 25 minutes or until cookies are firm and lightly browned on the bottom. Remove to wire racks to cool. Makes 2 dozen larger cookies. If making smaller cookies, adjust baking time accordingly.