

IF: Gathering, December 2018

SHORTBREAD THUMBPRINTS

For the cookies

- $\frac{2}{3}$ cup granulated sugar
- 1 cup unsalted butter, softened
- $\frac{1}{2}$ tsp almond extract
- 2 cups all-purpose flour
- $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ cup raspberry jam

For the glaze

- 1 cup powdered sugar
- $1\frac{1}{2}$ tsp almond extract
- 1 tbsp milk

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Cream together sugar and butter in a large bowl. Add almond extract, salt, and flour, and blend well.
3. Shape dough into 1" balls and place them 2" apart on a parchment-lined baking sheet.
4. Using your thumb, make an indentation in each cookie. Fill each indentation with $\frac{1}{4}$ teaspoon of raspberry jam.
5. Bake cookies for 14-18 minutes, until lightly golden.
6. Meanwhile, make the glaze by whisking together sugar, almond extract, and milk until smooth. Add more milk, if needed, to get glaze to a thinner consistency.
7. Let cookies cool completely and then use a fork to drizzle glaze over cookies.

I WAIT FOR THE LORD, MY WHOLE BEING WAITS, AND IN
HIS WORD I PUT MY HOPE. MY SOUL WAITS FOR THE LORD
MORE THAN WATCHMEN WAIT FOR THE MORNING, MORE
THAN WATCHMEN WAIT FOR THE MORNING.

PSALM 130:5-6
