

Walnut Thumbprint Cookies w/ Wild Plum Jam

By Chef Jacquelyn Buchanan | Nov 2021

Yields 24 cookies

Ingredients

1/2 cup butter, softened
1 large egg, separated
1-1/4 cups all-purpose flour
1/2 cup toasted walnuts, finely chopped
1/2 cup + 2 Tbsp. sugar
1 tsp. vanilla extract
1/4 tsp. kosher salt
1/3 cup Fourteen Magpies Wild Plum Jam, Owl Orchard



Preheat oven to 325°F.

Cream butter and 1/2 cup of sugar together until fluffy.

Add egg yolk and vanilla to sugar and butter mixture.

Mix until just combined.

Add flour and salt and mix to combine.

Press dough together and turn out onto a sheet of waxed paper or parchment. The dough will be dense and crumbly.

In a separate bowl, combine walnuts and remaining 2 Tbsp. of sugar.

In a small bowl, whisk egg white to loosen it.

Scoop dough into 1" portion and roll in your hands to form a ball. You should get 24 balls from the dough.

Dip and roll dough balls into egg white and then into walnut-sugar mix.

Place on a parchment lined sheet pan 1-inch apart and press an indent in the top with your thumb.

Bake 10 minutes. Remove from oven and using the end of a wooden spoon, carefully press down on the indent to create an opening for the jam. Spoon enough jam into the indent to fill it completely.

Bake another 8 to 10 minutes until golden.

Remove from pan and cool on a wire rack.