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Chocolate Thumbprint Cookies

Introduction

Chocolate thumbprint cookies are a delightful treat that combines the richness of chocolate

with a gooey filling in the center. These cookies are not only visually appealing, but they also provide a burst of flavor with every bite. Perfect for any occasion, they can be enjoyed as a snack or served at gatherings. In this article, we will explore the ingredients, preparation time, and cooking details to create these delicious cookies at home.

Detailed Ingredients with measures

- All-purpose flour: 1 ½ cups
- Unsweetened cocoa powder: ¼ cup
- Baking powder: ½ teaspoon
- Salt: ¼ teaspoon
- Unsalted butter: ½ cup (room temperature)
- Granulated sugar: ¾ cup
- Brown sugar: ¼ cup
- Large egg: 1
- Vanilla extract: 1 teaspoon
- Chocolate ganache or filling of choice: for the thumbprint

Prep Time

Preparation time for these chocolate thumbprint cookies is approximately 20 minutes. This includes the time needed to gather ingredients and prepare the cookie dough for baking.

Cook Time, Total Time, Yield

The cook time for chocolate thumbprint cookies is around 10 to 12 minutes. Therefore, the total time required from preparation to completion is about 30 to 35 minutes. This recipe yields approximately 24 cookies, making it an ideal amount for sharing with friends and family. Enjoy these delectable treats fresh out of the oven or stored for later indulgence!



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Detailed Directions and Instructions

Step 1: Prepare the Oven and Baking Sheet

Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper to prevent the cookies from sticking.

Step 2: Mix the Dry Ingredients

In a medium bowl, whisk together the all-purpose flour, cocoa powder, and salt until well combined.

Step 3: Cream the Butter and Sugar

In a large bowl, beat softened butter and granulated sugar together until the mixture is light and fluffy. This may take about 3-4 minutes.

Step 4: Add the Egg and Vanilla

Incorporate the egg and vanilla extract into the butter-sugar mixture, beating until fully combined.

Step 5: Combine Dry and Wet Ingredients

Gradually add the flour mixture to the wet ingredients, mixing until just combined. Be careful not to overmix.

Step 6: Shape the Cookies

Scoop out tablespoon-sized amounts of dough and roll them into balls. Place them on the prepared baking sheet, spacing them about 2 inches apart.

Step 7: Create Thumbprint Indentations

Use your thumb or the back of a spoon to gently press down in the center of each cookie, creating an indent for the filling.

Step 8: Bake the Cookies

Bake in the preheated oven for 10-12 minutes, until the edges are set but the centers are still soft.

Step 9: Fill the Indentations

Once out of the oven, allow the cookies to cool for about 5 minutes. Then, fill the thumbprint indentations with your choice of chocolate ganache or jam.

Step 10: Cool Completely

Let the cookies cool on the baking sheet for a few more minutes before transferring them to a wire rack to cool completely.

Notes

Note 1: Storage

Store the cookies in an airtight container at room temperature for up to a week.

Note 2: Filling Options

You can experiment with different fillings like caramel, peanut butter, or fruit preserves to add variety to the cookies.

Note 3: Gluten-Free Option

For a gluten-free option, substitute the all-purpose flour with a gluten-free flour blend.

Note 4: Chilling the Dough

If the dough is too soft to handle, refrigerate it for 30 minutes before shaping it into balls.



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Cook techniques

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