



Festive Jam Thumbprint Treasures

A Little Jar of Sunshine

I think every cookie tells a tiny story. These jam thumbprints are like little treasure chests. You bake a sweet, buttery cookie. Then you fill its center with a bright spot of jam. It's a surprise in every bite.

I always use my favorite raspberry jam. That ruby red color makes me so happy. Doesn't that smell amazing when you open the jar? It's like a little jar of summer sunshine, saved for a gray day. What's your favorite jam? I'd love to know what you'll use.

Why We Make a Thumbprint

This matters more than you think. That little dent holds the joy. Without it, the jam would just slide right off the cookie. The dent is a cozy nest for the sweet filling.

My grandson once tried to skip this step. He wanted to just plop the jam on top. What a sticky mess we had. I still laugh at that. Now he presses the thumbprint very seriously. It's his important job. *Fun fact: Some stories say these cookies started with a baker who just pressed her thumb into the dough!*

The Secret in the Dough

Let me tell you a secret. The cream cheese is the magic here. It makes the cookie soft and rich. It's not for flavor, really. It's for giving the dough a tender heart.

You must beat the butter and sugar until it's fluffy. This puts tiny air bubbles in your dough. Those bubbles make your cookies light. Do you like soft cookies or crunchy ones more? These come out just perfectly tender.

A Two-Step Bake

Here is the trickiest part. You bake them twice, sort of. First, you bake just until they set. Then you take them out. The heat makes the thumbprint puff up a little.

So you gently press the dent again. This is why it matters. It makes sure your jam has a perfect home. Then you add the jam and finish baking. This keeps the jam from burning. It stays shiny and bright.

Sharing Your Treasures

Let the cookies cool completely. This is hard, I know. The smell is so good. But if you move them too soon, they might break. Patience makes a better cookie.

Once cool, they are ready to share. I pile them on my old blue plate. Giving them away is the best part. It's like sharing a little treasure with someone you love. Who will you share your first batch with? Tell me about it.

See also [Spicy Tuna Holiday Salad](#)

Ingredients:

Ingredient	Amount	Notes
Seedless jam	$\frac{1}{2}$ cup	
All-purpose flour	2 $\frac{1}{4}$ cups (11 $\frac{1}{4}$ ounces/319 grams)	
Salt	$\frac{1}{2}$ teaspoon	
Baking soda	$\frac{1}{2}$ teaspoon	
Baking powder	$\frac{1}{4}$ teaspoon	
Unsalted butter, softened	12 tablespoons	
Sugar	$\frac{2}{3}$ cup (4 $\frac{2}{3}$ ounces/132 grams)	
Cream cheese, softened	3 ounces (85 grams)	
Large egg	1	
Vanilla extract	1 $\frac{1}{2}$ teaspoons	



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Hello, my dear. Come sit. These little cookies are pure joy. I call them treasures because each one holds a sweet, shiny surprise. Making them reminds me of my grandson's tiny hands. He always wanted to press the jam right in. I still laugh at that. The dough is soft and rich from cream cheese. Doesn't that smell amazing? It feels like a hug from the oven. Let's make some memories together.

Instructions

Step 1: Move your oven rack to the middle. Heat your oven to 350 degrees. Line two baking sheets with parchment paper. This stops the cookies from sticking. It makes clean-up so easy, too. Now, put your jam in a small baggie. Set it aside for later.

Step 2: Whisk your flour, salt, baking soda, and powder in a bowl. In another bowl, beat the soft butter and sugar. Do this until it looks fluffy and light. Then add the soft cream cheese, egg, and vanilla. Mix it all until it's one happy family. (A hard-learned tip: Your butter must be truly soft for this to work.)

Step 3: Now for the fun part. Roll small bits of dough into little balls. Place them on your sheets with space to grow. Use a greased spoon to make a dent in each one. This is your treasure chest. What color jam will you choose for your treasure? Share below!

Step 4: Bake one sheet at a time for about 10 minutes. The edges will just start to tan. Pull them out and fix the dents with your spoon. Then, snip the corner of your jam bag. Fill each dent carefully. Bake them a bit longer until golden. Let them cool completely on the sheet first.

Creative Twists

Try different jam flavors in each batch. Raspberry is classic, but apricot is a sunny delight.

Roll your dough balls in sprinkles before baking. It adds a festive crunch and sparkle.

Use a tiny piece of chocolate instead of jam. It melts into a gooey, wonderful pool. Which one would you try first? Comment below!

See also Raspberry Coconut Snowdrop Fudge

Serving & Pairing Ideas

I love these on a pretty plate. A dusting of powdered sugar looks like snow. They are perfect with a simple scoop of vanilla ice cream. For a drink, a cup of hot spiced apple cider is lovely. For the grown-ups, a small glass of sweet sherry pairs nicely. It's a cozy combination for a chilly evening. Which would you choose tonight?



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Keeping Your Jam Treasures Fresh

These cookies stay lovely in a sealed tin. They last about five days at room temperature. For longer storage, freeze them without the jam filling.

Just roll the plain dough balls and freeze them on a tray. Then pop them into a bag. Bake straight from the freezer, adding a few minutes.

I once filled all the cookies before freezing. The jam made them soggy! Now I know better. Storing smart means treats are always ready for surprise guests.

Have you ever tried storing cookie dough this way? Share below!

Little Fixes for Perfect Cookies

First, if your dough is too sticky, chill it. Cold dough is much easier to handle. I remember my first batch spreading everywhere!

Second, the thumbprint can close up while baking. Reshape it at the ten-minute mark. This gives you a perfect little jam well.

Third, if the jam bubbles over, you used too much. Just a half-teaspoon is plenty. Getting this right makes a prettier cookie.

Fixing small problems builds your kitchen confidence. It also makes your food taste and look its very best. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make these gluten-free? A: Yes. Use a good gluten-free flour blend. The texture will be slightly more crumbly.

Q: Can I make the dough ahead? A: Absolutely. Keep it wrapped in the fridge for up to three days.

Q: What jam works best? A: Seedless raspberry or apricot are my favorites. Any thick jam will do nicely.

Q: Can I double the recipe? A: You can. Just mix it in two batches for best results.

Q: Any optional tips? A: A pinch of lemon zest in the dough is lovely. *Fun fact: These are called “thumbprints” because some bakers use their actual thumb to make the hole!* **Which tip will you try first?**

See also Spiced Moroccan Christmas Chicken and Rice

From My Kitchen to Yours

I hope you love making these little treasures. They always remind me of my own grandma. Her kitchen was full of such sweet smells.

Please tell me all about your baking adventure. I read every comment with a cup of tea. Your stories make my day brighter.

Have you tried this recipe? I would be so delighted to hear how it turned out for you. Happy cooking!

—Elowen Thorn.



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Festive Jam Thumbprint Treasures

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)

Courses:[Dessert Snack](#)

Difficulty: **Beginner**

Prep time: **25 minutes**

Cook time: **24 minutes**

Rest time: **10 minutes**

Total time: **59 minutes**

Servings: **36 servings**

Calories: **85 kcal**

Best Season:**Summer**

Description

These festive thumbprint cookies are buttery, tender treasures filled

with sweet jam, perfect for holiday baking.

Ingredients

- $\frac{1}{2}$ cup seedless jam
- 2 $\frac{1}{4}$ cups (11 $\frac{1}{4}$ ounces/319 grams) all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- 12 tablespoons unsalted butter, softened
- $\frac{2}{3}$ cup (4 $\frac{2}{3}$ ounces/132 grams) sugar
- 3 ounces (85 grams) cream cheese, softened
- 1 large egg
- 1 $\frac{1}{2}$ teaspoons vanilla extract

Instructions

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line 2 baking sheets with parchment paper.
2. Fill small zipper-lock bag with jam and set aside. Whisk flour, salt, baking soda, and baking powder together in medium bowl. Using stand mixer fitted with paddle, beat butter and sugar on medium speed until fluffy, 3 to 6 minutes. Add cream cheese, egg, and vanilla and beat until combined, about 30 seconds. Reduce speed to low, slowly add flour mixture, and mix until incorporated.
3. Working with $1\frac{1}{2}$ teaspoons dough at a time, roll into balls and space them $1\frac{1}{2}$ inches apart on prepared sheets. Using greased rounded 1-teaspoon measure, make indentation in center of each dough ball.
4. Bake cookies, 1 sheet at a time, until just beginning to set and lightly browned around edges, about 10 minutes. Remove sheet

from oven and gently reshape indentation in center of each cookie with greased rounded 1-teaspoon measure. Snip small corner off zipper-lock bag and carefully fill each indentation with about $\frac{1}{2}$ teaspoon jam. Rotate sheet and continue to bake until lightly golden, 12 to 14 minutes. Let cookies cool on sheet for 10 minutes, then transfer to wire rack. Let cookies cool completely before serving.

Notes

For best results, use a thick, seedless jam to prevent excessive running. Cookies can be stored in an airtight container at room temperature for up to 3 days.

Keywords: Cookies, Jam, Thumbprint, Holiday, Baking, Dessert