

Bing Cherry Thumbprint Cookies

Ruby red Bing cherry jam in the middle of a vanilla butter cookie, what more can you ask for?

Preheat oven to 350°F

Prepare two baking sheets with parchment paper.

Makes about 2 dozen

Cherry Jam

1 lb	cherries, washed and pitted
3 tbsp	water
1 tsp	fresh lemon juice
1 tsp	lemon zest
1 cup	granulated sugar

1. In a small saucepan on medium heat, cook cherries and water for about 10 minutes to soften the fruit. Add lemon juice, zest and sugar cooking until sugar dissolves.
2. Bring to a boil for about 10 minutes, stirring occasionally until thick and syrupy. Pour into a bowl and cool.

Cookie Dough

1 cup	unsalted butter, softened
3/4 cup	granulated sugar
1 large	egg
1 tsp	pure vanilla extract
2 cups	all-purpose flour

1. Cream butter and sugar together. Add egg and vanilla, mix until well combined. Add flour, mixing until just combined.
2. Form dough into 1-inch balls. Place on baking sheet and press your thumb into each to create a cavity for the cherry jam.
3. Place one cherry in each cooking dough. Bake 12-15 minutes or until light brown around the edges.