

Thumbprint Cookies

From the garden: lemons

Equipment: Measuring cups and spoons Measuring scales Stand mixer. Tablespoons Teaspoons Baking trays and baking paper Tea towel	Ingredients: 225g unsalted butter, softened. ¾ cup caster sugar 2 teaspoons vanilla extract 1 large egg, at room temperature 2 ½ cups plain flour ¼ teaspoon salt ½ cup lemon curd, or fruit jam.
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What to do:

1. Preheat the oven to 180°C. Line 2 trays with baking paper.
2. Beat the butter and sugar until creamy, about 1 ½ minutes on medium speed using a stand mixer fitted with the paddle attachment.
3. Add the vanilla, egg, and salt, then beat for about 20 seconds until incorporated. Add the flour and salt, beat SLOWLY first and then beat until you cannot see white flour. The mixture will be crumbly.
4. Form cookies. Measure out 1 tablespoon of mixture, very tightly packed. Tap out onto your hand, scrunch in your first to press into a dough then roll into a smooth ball (3cm). Flatten into a 1cm thick disc then use your thumb to make an indent.
5. Place cookie on the tray, and repeat until dough is finished, leaving 3.5cm between each. Fill the indent with slightly heaped ½ teaspoon filling.
6. Bake for 14 minutes (both trays at the same time), or until the edges are light golden and the surface is pale golden. Rotate and switch the tray shelves at the 10-minute mark, so they cook evenly.
7. Cool completely on the tray. Enjoy!