



THE J.M. SMUCKER CO.

# Jammy Thumbprint Squares

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 45 mins 48 N/A

## Ingredients

- 1 cup (250 mL) butter, softened
- 1 cup (250 mL) sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 1/2 cups (625 mL) **Robin Hood®** Original All Purpose Flour

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- 1 1/4 cups (300 mL) **Smucker's®** Pure Strawberry (or Raspberry or Apricot) Jam, divided
- 2 tbsp (30 mL) icing sugar

## Directions

### Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9" x 13" (23 cm x 33 cm) baking dish with parchment paper, overlapping 2 sides for easy removal.

### Step 2:

Cream butter and sugar until well combined. Beat in egg and vanilla.

### Step 3:

Add flour to butter mixture on low speed. Mix until dough comes together.

### Step 4:

Press dough evenly into prepared baking dish. Score dough with a sharp knife into 48 squares (8 across and 6 down). Using the end of a wooden spoon, make indentations in the centre of each square.

### Step 5:

Fill each hole with 1 tsp (5 mL) jam.

### Step 6:

Bake in preheated oven, 40-45 minutes or until golden brown around the edges. Place baking dish on wire cooling rack. Carefully run sharp knife through scored lines and cut into squares. Cool in baking dish.

### Step 7:

Lift squares out of baking dish by holding onto parchment paper. Separate squares and top with additional 1/2 tsp (2 mL) of jam. Dust with icing sugar.

## Images

