



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

