

Sable' and/or Jam Thumbprint Cookies, a 2 in 1 Cookie

11 ounces, (320 grams) cold butter/margarine cut into cubes
1 1/3 cups (160 grams) powdered/icing/confectioner's sugar - no substitutions!
3 1/4 cups(400 grams) flour
1 egg
grated rind of 1 large lemon
granulated sugar for rolling the logs
raspberry or strawberry jam (optional)

Directions:

In a food processor, pulse briefly together the flour, powdered sugar and cubed marg/butter till small crumbs form. Add the egg and the grated rind of the lemon and pulse just till it forms a mass/ball. Immediately scrape all of the dough into a disk (pat it together) and wrap in plastic wrap and pop in fridge for 35-45 minutes or freezer for 15-20 minutes. When chilled, preheat the oven to 350 F.

Take a silpat or piece of parchment paper and divide up the dough into 4-6 pieces and gently roll into logs, patting them into shape with your hands. Take a generous handful of granulated sugar and place on silpat/parchment and roll the logs in this, gently pressing down so sugar adheres to logs. Then with a sharp knife cut each log into 1/2 inch (or so) slices. Take baking sheets and place parchment paper on them and lay the cookies on them about 1 1/2 inches apart. If you want sable's, they are ready to bake as is. If you want jam thumbprint cookies, press with your finger (I prefer to use my pointer) in the center of the cookie to form a depression in the dough. Either pipe jam in with a sandwich bag, piping bag or two teaspoons into the depression in dough.

Bake either kind of cookie for 11-12 minutes till very light gold and remove and let cool on cookie sheets on wire racks. When cookies cool, they harden for a delightful crunch.