

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/10/10/chocolate-thumbprints/>

Chocolate Thumbprints

From: Land O'Lakes / Servings: 2 1/2 Dozen Cookies

Cookie

2/3 cup sugar

1/2 cup butter, softened

1 egg

1 tsp vanilla

1 1/4 cups all purpose flour

1/4 cup unsweetened cocoa

1/4 tsp salt

Filling

2 ounces (57 g) squares white baking chocolate, chopped

2 tbsp apricot spreadable fruit preserve

Drizzle

4 ounces (113.4 g) squares white baking chocolate, chopped

2 tsp shortening

Cookie

Combine sugar and butter in large bowl.

Beat at medium speed until creamy.

Add egg and vanilla; continue beating until mixed.

Reduce speed to low; add flour, cocoa and salt. Beat until well mixed (I used my hand to ensure mixing).

Wrap dough in plastic food wrap. Refrigerate until firm (at least 1 hour).

Heat oven to 375 °F (190 °C). Shape dough into 1 1/8-inch balls. Place 1 inch apart onto ungreased cookie sheets.

Make indentation in center of each cookie with thumb or back of spoon (edges may crack slightly).

Bake for 10 to 12 minutes or until edges are set. Cool on cookie sheets 1 minute. Cool completely on wire rack.

Filling

Place 2 ounces white chocolate in 1-quart saucepan. Cook over low heat until melted; stir in preserves. Spoon heaping 1/4 teaspoon white chocolate mixture into center of each cookie.

Drizzle

Melt 4 ounces white chocolate and shortening in 1-quart saucepan over low heat; stir until smooth. Drizzle over each cookie. Let stand until set.