

# Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/12/04/peanut-butter-and-jelly-thumbprints/>

## Peanut Butter and Jelly Thumbprints

From: Martha Stewart / Servings: 40 Cookies

1 1/4 cups all purpose flour	Preheat oven to 350 °F (176 °C).
1/2 tsp baking powder	Whisk together flour, baking powder, baking soda, and salt. Beat peanut butter and butter with a mixer on medium speed until smooth.
1/2 tsp baking soda	
1/2 tsp salt	Add sugars, and beat until pale and fluffy.
3/4 cup smooth peanut butter	Add egg and vanilla, and beat until incorporated. Reduce speed to low.
4 ounces (113.4 g) unsalted butter, softened	Add dry ingredients, and mix until combined.
1/3 cup packed light-brown sugar	Scoop level tablespoons of dough, (I scooped level half teaspoons of the dough) and form into balls. Roll each ball in granulated sugar, and transfer to parchment-lined baking sheets, spacing about 2 inches apart.
1/3 cup granulated sugar, plus more for rolling	
1 large egg	Bake until cookies are puffy, about 10 minutes.
1 tsp pure vanilla extract	
1/2 cup raspberry jam	Remove from oven, and make indentations in centers by pressing with the handle end of a wooden spoon (I pressed with my little finger, caution they are hot). Return to oven, and bake until edges are golden, 6 to 7 minutes more.
	Transfer sheets to wire racks, and let cool completely.
	Heat jam in a small saucepan, stirring, until loosened, about 30 seconds. Spoon about 1/2 teaspoon into each indentation. (I used strawberry

preserve, and I didn't heat it).

Cookies can be stored in a single layer for up to 1 week.

### **Notes and Tips**

I got about 120 cookies because I scooped half teaspoons of the dough.

I used strawberry preserve, and I didn't heat it.