



LAMBERT SIGNATURE THUMBPRINT COOKIES

Light, portable, layers of flavor and ideal for Spring & Summer BBQ's, Picnics, Holidays, the Beach...

Ingredients:

- 1 cup Butter, softened
- 2/3 cup Sugar (Cane or Turbinado)
- 1/2 teaspoon Vanilla
- 1 tbsp. Robert Lambert Syrup (your choice of Thai Ginger, Yuzu, Kaffir Lime, Bergamot, Blood Orange, Rangpur Lime, White Ginger)
- 2 cups All-purpose Flour
- Choice of Robert Lambert Rare James, Jellies & Marmalade varieties

Directions:

Preheat an oven to three hundred and fifty degrees. Combine one cup of butter (softened) with two-thirds of a cup of sugar (white or turbinado). Mix in one half teaspoon of vanilla or almond extract (both are equally perfect for these cookies) and one tablespoon (your choice) of Robert Lambert syrup (the added layer of flavor is noteworthy!). Add in two cups of all purpose flour and mix until the dough comes together. Roll dough into balls (about one inch).

Place on an ungreased cookie sheet (or parchment lined cookie sheet) and make a small hole in the center of each ball with your thumb (don't go too deep). Fill the hole with your choice of Robert Lambert marmalade or jelly. Bake approximately fifteen minutes or until lightly browned (not all ovens bake the same way so check on them after twelve minutes).

RL's Five Lime Marmalade, Seville Orange Marmalade Plum Jam, Wild Blueberry Lemon Jam and Raspberry Champagne Jelly are all exceptional filling choices. Delightful, elegant cookies with fillings that raise the bar to new heights!