

See's CANDIES®

Scotch Kiss Thumbprint Cookies



Makes 12 medium-sized cookies

Ingredients:

- 1 ½ cups softened butter
- 1 cup sugar
- 1 ½ teaspoons salt
- 1 teaspoon vanilla
- 3 egg yolks
- 2 ⅔ cups flour
- 6 See's Scotch Kisses, cut into halves

Instructions:

1. Preheat the oven at 325°F on Convection Mode.
2. In a stand mixer fitted with a paddle attachment, cream the butter, sugar, salt and vanilla until pale and fluffy, and scrape the sides of the bowl as needed. This will take 3 to 5 minutes.
3. Add the egg yolks and mix until incorporated.
4. Scrape the sides of the bowl and add all the flour in thirds. Mix on low speed until it's just incorporated. Overmixing causes gluten to develop, resulting in a denser cookie.
5. Scoop 12 walnut-sized balls of dough and place onto a solid pan lined with parchment.
6. With wet hands, press a thumb into the middle of each dough ball, making a small depression.
7. Firmly press a See's Scotch Kiss halfway into each thumb depression. Bake the cookies for 12 minutes, or until they have light golden-brown edges and the Scotch Kiss has melted. Enjoy!