

Jam Gems are a buttery cookie recipe that is one of my tried and true recipes and one of the seventeen varieties I made this year for the holidays. This recipe, of course, can be made any time of the year and is a luscious way to use up the half empty jam jars in your fridge.

Ingredients

- ¼ cup granulated sugar
- Pinch of salt
- 1 ½ cups (3 sticks) unsalted butter, softened (I use organic and oftentimes substitute Miyoko's alternative butter for half of the butter amount)
- 2 eggs (one for dough and one for egg wash)
- 4 tsp. vanilla extract
- 3 ¾ cups all-purpose flour
- ¼ tsp. cardamom and zest of an orange or lemon (optional, depending on the jam flavor used)
- ½ cup turbinado (coarse sugar for sanding)
- Jam to suit (try marmalade, raspberry, strawberry, peach, or black current)

Directions:

Preheat oven to 350 degrees

1. Cream together butter and sugar in an electric mixer until combined and add the vanilla extract and the eggs, one at a time.
2. Stir flour and salt together separately and with the mixer on low speed, add the flour mixture to the creamed butter and sugar mixture.
3. Mix until dough comes together and wrap in plastic and chill for half an hour.
4. Roll the dough into 1 ½ inch balls and dip each ball into the egg wash and then roll it in the coarse sugar. Place the balls on a parchment covered cookie sheet and press an indentation into the top of each ball with your thumb.
5. Bake for ten minutes and remove from the oven and re-define the thumbprint. Drop jam into each indentation and bake for another fifteen minutes, until the cookies are golden brown. Cool and eat half a dozen!