



Almond Butter Gingerbread Thumbprint Cookies

Cookie Dough Ingredients

- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/4 cup brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla extract
- 1/4 cup [Maisie Jane's Almond Butter](#) or [Gingerbread Nut Butter](#)
- 2 cups all-purpose flour
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon salt

Filling Ingredients

- 1/3 cup fruit preserves (apricot, raspberry, or your favorite flavor)
- Powdered sugar, for dusting (optional)

Directions

1. Preheat your oven to 350°F (175°C). Line two baking sheets with parchment paper.
2. In a mixing bowl, cream together the softened butter, granulated sugar, and brown sugar until light and fluffy.
3. Add the egg and vanilla extract to the butter-sugar mixture and beat until well combined.
4. Stir in the Maisie Jane's Almond Butter or Gingerbread Nut Butter until the mixture is smooth and well incorporated.
5. In a separate bowl, whisk together the flour, ground ginger, ground cinnamon, ground cloves, and salt.
6. Gradually add the dry ingredients to the wet ingredients, mixing until a soft cookie dough forms.
7. Roll the cookie dough into 1-inch balls and place them on the prepared baking sheets, leaving a little space between each.
8. Use your thumb or the back of a teaspoon to create an indentation in the center of each cookie. Make sure not to press all the way through the cookie.
9. Bake in the preheated oven for 10-12 minutes, or until the edges of the cookies are lightly golden.
10. Remove the cookies from the oven and let them cool on the baking sheets for a few minutes before transferring them to a wire rack to cool completely.
11. Fill each indentation with a small amount of fruit preserves, using your favorite flavors to add a festive touch.
12. Dust them with powdered sugar for an extra touch of holiday magic.

Tip:

These Almond Butter Gingerbread Thumbprint Cookies combine the classic flavors of gingerbread with the richness of almond butter, making them a perfect addition to your Christmas cookie lineup. They are not only delicious but also a fun and festive treat to share with family and friends during the holiday season!