

Dulce de Leche Thumbprint Cookie

Makes: 1 dozen

Ingredients & Instructions:

Salted Butter: 5 ½ oz.

Sugar: 3 ¼ oz.

Step 1: In the bowl of an electric mixer, cream together butter and sugar until well incorporated. Scrape the bowl occasionally throughout the entire mixing process.

Frozen Sugared Egg Yolks: 3 tsp.

Vanilla: ¾ tsp.

Step 2: Mix in egg yolks and vanilla extract.

Bread Flour: 7 ½ oz.

Iodized Salt: ½ tsp.

Step 3: With the mixer set on low speed, slowly add in the flour mixture and mix just until combined.

Step 4: Scoop dough out into 1 oz. portions and shape into balls, placing on a papered sheet pan.

Step 5: Make an indentation with flower nail or thumb, imitating a thumbprint. Chill in refrigerator 45-60 minutes. (e.g., <https://www.amazon.com/Wilton-W4023007-Flower-Icing-1-5-Inch/dp/B00A9ZMXFQ>)

Step 6: Bake at 350°F 14-15 minutes until set. Remove from oven and immediately use the back of the scoop to make a deeper indentation in the center of the cookie if it flattened out too much during baking. Cool completely.

Dulce de Leche: 4 ¾ oz.

Step 7: Heat caramel loaf and heavy cream in a steam kettle, set on low to medium heat, and melt together, stirring well and often. Stir until melted and smooth.

Step 8: Spoon dulce de leche into the center of thumbprints adding just enough to fit without overflowing.