

# Lemon-Raspberry Thumbprint Cookie Mix

## Ingredients & Instructions

### Ingredients (In the Jar)

Organic flour, Sugar (organic cane), Cornstarch, Baking soda, Salt. **Contains:** Wheat.

**May contain:** Peanuts, Tree nuts, Milk.

### You Will Need

- $\frac{3}{4}$  cup unsalted butter, softened
- $\frac{1}{4}$  cup canola oil (safflower, avocado, or another neutral flavoured oil may be substituted)
- 1 tbsp vanilla extract
- 2 tsp lemon zest (from 1 lemon)
- 1 large egg, room temperature
- 1 large egg yolk, room temperature
- a small amount of flour for work surface
- $\frac{1}{4}$  cup raspberry preserves (the kind with seeds is best)

### Directions

**Step 1**–Scoop out 4 tbsp of sugar from the top layer of the jar and set aside.

**Step 2**–Beat butter on medium speed until light and fluffy, about 2 minutes. Add oil in a slow stream and beat on medium-low until well combined, about 1 minute. Add vanilla and lemon zest and beat until combined. Add egg and egg yolk, one at a time, beating well after each addition. Do not worry if the ingredients don't look fully combined at this point, they will come together in the dough. Gradually add contents of the "Raspberry Lemon Thumbprint Cookie Mix" jar and beat on low until evenly combined and the dough comes together, about 3–5 minutes. The dough will look like coarse crumbles at first, but will eventually come together. Working by hand, press into a formed ball. Turn dough onto a floured surface. Divide the dough in half and shape each half into a disk. Wrap each disk with plastic wrap and chill until firm, at least 2 hours.

**Step 3**–Preheat oven to 350°F. Shape the dough into 40 balls (about 2 tsp per ball). Toss in sugar previously set aside. Transfer to baking sheets lined with parchment paper. Gently press in the centers with your thumb or a mini spoon. Fill centres with  $\frac{1}{4}$  tsp preserves. Bake until just lightly browned around the edges, 12–14 minutes. Let cool slightly on wire rack. Enjoy!

Yields 40 two-inch cookies.



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PREMIUM COOKIE MIX