EXPLORATION COMMONS
AT 50 EAST

INGREDIENTS:

- 1 cup butter (softened ((2 sticks))
- 2/3 cup granulated sugar
- 2 egg yolks
- 1 teaspoon vanilla extract
- ½ tsp salt
- 2 1/3 cups all-purpose flour
- ½ cup raspberry jam (can use any flavor jam)

DIRECTIONS:

Get prepped

1. Line two baking sheets with parchment paper and set aside.
2. Preheat the oven to 350 degrees F.

Make the dough

1. Cream the butter and sugar together until pale and slightly fluffy.
2. Add the egg yolks, one at a time, beating in between each.
3. Add the vanilla extract.
4. While mixing, add the salt and flour gradually until well incorporated.

Scoop, roll and fill

1. Using a small cookie scoop, scoop the dough into even sized balls and place on the baking sheets leaving space (about 2 inches) between each.
2. Using your thumb, make an indent into each cookie without pressing all the way to the bottom.
3. Spoon raspberry jam into each cookie.

Bake

1. Bake for 12-15 minutes. Cookies will be lightly browned underneath.
2. Remove from oven and cool for 10 minutes, then transfer to a wire rack to cool completely.