Raspberry Chocolate
Thumbprint Cookies

Ingredients
2 1/4 cups all-purpose flour
2 sticks (1 cup) unsalted butter
 1/2 cup granulated sugar
 1/3 cup chocolate morsels
1/3 cup seedless raspberry preserves
2 egg yolks
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract

Directions

1. Cream butter and sugar together. Add yolks and blend well. Stir in vanilla.

 2. Sift together flour and baking powder.

3. Add flour mixture to butter mixture and stir until a soft and pliable dough forms.

 4. Heat oven to 350° F and line two cookie sheets with parchment paper.

5. Roll dough into 1-inch balls and place on cookie sheets. Make an indentation in the tops of cookies with the handle of a wooden spoon or with your thumb.

6. Bake for 5 minutes and remove from oven.

7. Fill each indentation with seedless raspberry preserves -- using a baby spoon works well for this.

8. Place cookies back in the oven for 10 minutes, or until they just start to brown.

9. Remove from oven and immediately drop 2 or 3 chocolate morsels on top of each cookie. Let cool completely.

10. When cookies are cooled, dust with powdered sugar.

- By Anne Coleman & Disney Spoonful