



## Fiori Meltaway Thumbprint Cookies

*These cookies are wonderfully tender with hints of vanilla and orange, complete with a tart jewel of jam in the center.*

2 ½ cups (300g) King Arthur Unbleached Cake Flour  
1 cup (113g) confectioners' sugar  
¼ teaspoon salt  
8 tablespoons (113g) unsalted butter, softened  
6 tablespoons (76g) extra-virgin olive oil  
1 to 2 teaspoons grated orange zest, to taste  
1 teaspoon Pure Vanilla Extract  
¼ teaspoon Fiori di Sicilia  
2 large egg yolks  
¼ cup (85g) jam or preserves

Sift together the flour, confectioners' sugar, and salt over a medium bowl; set aside.

In a large mixing bowl, beat together the butter and olive oil until fully combined. Mix in the zest, vanilla, Fiori, and yolks. Add the dry ingredients and mix just until combined; scrape the bowl and mix briefly once more to be sure no dry flour remains.

Shape the dough into a disk, then wrap and chill for at least 1 hour. (Dough can be made up to 2 to 3 days in advance.)

When you're ready to bake, preheat the oven to 325°F and line two baking sheets with parchment.

On a lightly floured surface, roll the dough to ¼" thick. Dip thumbprint cutters in flour and cut out shapes. Before moving the cutter, press the plunger down about four times to emboss the pattern.

Use a spatula to transfer the cookies to the prepared baking sheets. Continue with the remaining dough, rerolling as needed.

Bake the cookies for 12 to 15 minutes, until the edges just begin to brown. Remove from the oven. Leave the cookies on the baking sheets and fill each center with about a teaspoon of jam while still warm; this will help the jam melt slightly and give it a smooth finish. Cool cookies completely before removing from the pan.

Yield: about 2 dozen cookies.

