

# JUNIOR CONTEST RECIPE

## Swedish Thumbprint Cookies

### INGREDIENTS

- ½ cup butter, softened
- ¼ cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup King Arthur Baking All-Purpose flour, sifted
- 1/4 cup seedless raspberry jam



### DIRECTIONS

1. Preheat the oven to 350 F.
2. In a large bowl, mix the butter and sugar until fluffy. Mix in the vanilla extract, then add the sifted flour, and mix until a shaggy dough forms. Knead the dough with your hands until the dough comes together and becomes smooth.
3. Scooping a tablespoonful of dough out at a time, shape into small balls, and place onto cookie sheet(s). This will make 12 cookies. Use the back of a round ¼ teaspoon or your thumb to make an indentation in the center of each cookie ball.
4. Chill in the refrigerator for one hour.
5. Fill each indentation with raspberry jam, making sure not to overfill.
6. Bake the cookies in the preheated oven for 12 to 15 minutes, until the cookies are light, golden brown. Remove from the oven and let them cool for 10 minutes on cookie sheet(s) and then transfer to a rack to completely cool.

Submit 6 cookies on a white 9” paper plate.

### Judging Criteria

Overall Appearance	25 points	Flavor	40 points
Following Directions	10 points	Aroma	<u>10 points</u>
Texture	15 points	Total	100 points

The following prizes are awarded at the **State** contest held in November 2025:

1st Place	\$20.00 & Rosette	6th Place	\$5.00 & Rosette
2nd Place	\$15.00 & Rosette	7th Place	\$5.00 & Rosette
3rd Place	\$10.00 & Rosette	8th Place	\$5.00 & Rosette
4th Place	\$7.50 & Rosette	9th Place:	\$2.50 & Rosette
5th Place	\$5.00 & Rosette	10th Place:	\$2.50 & Rosette

Honorable Mention Ribbons will also be awarded.

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.