



Pasta Frolla Thumbprint Cookies

(Pasta Frolla closely adapted from Simona of [Briciole](#))

Ingredients (yields about 60 cookies):

- 1/2 cup less 1 tbsp (100g) caster sugar
- 1-3/4 cup (235g) all-purpose/plain flour
- A pinch of salt
- 115g (1 stick) cold unsalted butter, cut into small pieces
- Grated zest of half a lemon
- 1 large egg and 1 large egg yolk, lightly beaten in a small bowl

Directions:

1. Sift the flour into a bowl. Whisk it with the sugar and salt.
2. Rub or cut the butter into the flour. Mix with a fork or your fingertips until the mixture looks like coarse crumbs. (If you use your fingertips, work quickly because the heat from your fingers will melt the butter.)
3. Make a well in the center of the flour and butter mixture and pour the beaten eggs into it. Then add the lemon zest. Use a fork to mix the liquid into the solid ingredients.
4. Use your fingertips to knead the mixture until the dough comes together into a ball. Shape the dough into a flat disk and wrap it in plastic wrap. Place the dough in the refrigerator and chill for at least two hours. The dough can be refrigerated overnight.
5. Pre-heat oven to 180 degC.
6. Remove your pasta frolla dough from the refrigerator. Peel off little pieces at a time and roll them into 1-inch balls. Arrange dough balls on a baking sheet lined with parchment paper.
7. Press down on each ball with your thumb, and place the baking sheet in the oven for 25 minutes.
**Mid-way through baking, if you notice that some of your thumb impressions have gotten a little weak because the dough is rising, use the back of a small measuring spoon to press down gently on the centre of the cookies.*
8. Remove baking sheet from oven and place on a wire rack to cool. When cookies have cooled completely, use two teaspoons to carefully scoop & drop your nutella or jam into the thumbprint cavities. (One teaspoon to scoop the nutella/jam, the other to scrape the nutella/jam off the first spoon.)