

Lemon Sugar Cookie Thumbprints

Ingredients:

Epicure Luscious Lemon Curd, 1 pkg
2 Eggs
¼ cup Water
1 cup Butter, melted
½ cup Raw Sugar Cane, or White Sugar
1 tsp Vanilla
1 Egg
2.5 cups All Purpose Flour
2 tsp Baking Powder

Place melted butter into a big bowl with sugar and 2 tbsp of lemon curd mix powder. Take the remaining curd powder and place into a smaller bowl with 2 eggs and water. Whisk until blended, then microwave for 2 minutes, whisking halfway through and again at the end. Place into the fridge to cool.

Whisk the butter and sugar mixture for about 1 minute. Then add in the vanilla and egg, and continue whisking vigorously for another 2 minutes. Add in the flour and baking powder. Using a spatula, mix in the flour forming a dough. Use your hands to press the dough together really well. Use about a tbsp of water added to the dough if needed.

Roll equal sized balls and place onto a cookie sheet. Using the back of a measuring spoon, press into the centre of each ball to form an indent. Bake at 350°F until cookies begin to brown. If your indent in the cookies begins to rise as cooking are baking, just remove pan quickly from oven and re-press the centres a few minutes before they are done, then place back in oven to finish cooking.

Remove from oven when they are done and cool completely. Once cookies and lemon curd are both cooled, place a spoonful of lemon curd onto each cookie centre.

Store in the refrigerator. Makes approx. 21 cookies.