

CHOCOLATE & RASPBERRY JAM COOKIES

From the Kitchen of: Macey Kunkle, Alumna, Ann Arbor Climate Corps

Preparation Time: 2 hours | **Cook Time:** 9-11 minutes | **Yield:** 24 cookies

Common Allergens: Wheat, Milk (Optional), Egg (Optional)



These are tasty chocolate thumbprint cookies with a homemade raspberry jam on top. Macey loves this dish because it changed their mind about raspberries, which they didn't like before trying this recipe! The jam pairs well with the chocolate, making this dessert a favorite for Macey and Macey's best friend.

INSTRUCTIONS:

MAKE THE RASPBERRY JAM:

- In a medium pot, combine the raspberries, sugar, and lemon juice, stirring to break up the berries and create a juice. A potato masher is helpful here!
- Heat the mixture over medium-high heat until it comes to a boil, stirring occasionally. Reduce the heat to medium, then continue to cook the jam for about 10 minutes.
- Add a splash of rose water to taste.
- Store the jam in a clean container in the refrigerator, if desired, or use in the thumbprint cookies!

MAKE THE COOKIE DOUGH:

- Line 2 baking sheets with parchment paper and set them aside.
- To a medium-sized bowl, add the flour, cocoa powder, salt, and baking powder. Whisk to combine the ingredients, then set the mixture aside.
- To a large bowl, add the butter, brown sugar, and white sugar, then cream them together with an electric mixer until the mixture starts to develop a fluffy texture, roughly 2 minutes.
- Add the egg yolks (or flax eggs) and vanilla extract to the butter/sugar mixture, and mix again with the electric mixer until the mixture is pale in color with a fluffy texture.
- Add the dry ingredients to the creamed wet ingredients and use a rubber spatula to fold them together until they are well-combined into a cookie dough.

INGREDIENTS:

FOR THE JAM:

- 6 ounces raspberries
- 1/3 cup sugar
- 1 Tablespoon lemon juice
- Splash of rose water, to enhance the raspberry flavor

FOR THE COOKIES:

- 1 1/2 cups all-purpose flour
- 1/2 cup cocoa powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 3/4 cup unsalted butter, softened (or vegan unsalted butter)
- 3/4 cup light brown sugar, packed
- 1/4 cup white sugar
- 2 room temperature egg yolks (or 2 "flax eggs", 2 Tbsp of ground flax seed with 6 Tbsp water, let it sit for a few minutes to thicken before use)
- 1 1/2 teaspoons vanilla extract

- Scoop the dough and roll each scoop into 1 Tablespoon-sized balls, then place each dough ball onto the baking sheets.
- Use a $\frac{1}{4}$ teaspoon to press down into the center of each dough ball to create an indent.
- Chill the prepared dough for at least 1 hour in the refrigerator.

ASSEMBLE THE COOKIES:

- Preheat the oven to 350° F.
- Arrange the prepared dough about 1 inch apart on the baking sheets.
- Spoon the jam into each indent of the prepared dough.
- Bake for 9-11 minutes, until one or two of the cookies feel set when tapping the edge. Do not overbake!
- Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a cooling rack until they have completely cooled.

