

# Cranberry Wassail Thumbprint Cookies

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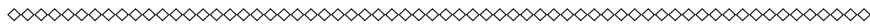
## Cookie Ingredients

- 1¾ cups cake flour
- ½ tsp. baking powder
- ½ tsp. salt
- 1 tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. cloves
- ¼ tsp. ginger
- ⅔ cup granulated sugar, plus more for rolling
- ¾ cup (1½ sticks) unsalted butter, softened
- 1 egg
- 1 Tbsp. orange juice
- zest of one orange, grated (1-2 Tbsp.)
- cranberry wassail jam (recipe below)



## Directions

1. Preheat your oven to 350°F and line or grease cookie sheets.
2. Whisk together the flour, baking powder, salt, and spices in a medium bowl.
3. In a large bowl, cream the butter and sugar until fluffy. Beat in the egg, orange juice, and orange zest until just combined. Stir in the dry ingredients in two batches until just incorporated.
4. Scoop the dough into 1" balls with a cookie scoop and roll them in sugar. Arrange the cookie dough balls on the cookie sheets and press your thumb about ½" into the center of each cookie. Fill each hole with ¼ tsp. or the jam.
5. Bake the cookies for 15 minutes, or until the edges are lightly browned. Leave the cookies to cool for 5 minutes on the cookie sheets, then transfer them to a cooling rack to cool completely.



# Cranberry Wassail Jam

## Jam Ingredients

- 12 oz. cranberries (fresh or frozen)
- ¾ cup apple cider
- ¼ cup orange juice
- 1½ cups granulated sugar
- 3 cinnamon sticks
- 12 whole cloves, tied in a cheesecloth packet

## Directions

1. Stir together all ingredients in a medium saucepan. Bring the mixture to a boil, stirring occasionally. Reduce the heat and simmer, stirring occasionally, until thick (about 20 minutes).
2. Remove and discard the cinnamon sticks and cloves. Allow the jam to cool completely. Use immediately or refrigerate in jars.