

COCOA THUMBPRINTS

(slightly adapted from *Food Network Magazine*, Dec. 2011)
from *The Cooks Next Door*

1 1/2 c. gluten-free all-purpose flour
scant 3/4 c. sugar
1/2 c. unsweetened Dutch-process cocoa powder
1 tsp baking powder
1/2 tsp salt
1/2 tsp xanthan gum
6 Tbsp unsalted butter, melted
2 eggs, lightly beaten
1/4 c. confectioner's sugar (for rolling)
1/4 c. granulated sugar (for rolling)
favorite jam (for filling)

In a medium bowl, whisk together the flour, scant 3/4 cup sugar, cocoa powder, baking powder, salt, and xanthan gum. Add the melted butter and eggs and stir until combined. Cover and refrigerate the dough until firm, about 30 minutes.

Preheat the oven to 325°F. Line 2 baking sheets with parchment paper.

Place the confectioner's sugar and the granulated sugar in two separate bowls. Roll scant 1/2 Tablespoonfuls of dough into balls. Roll each in granulated sugar and then in confectioner's sugar. Place 1-inch apart on baking sheets.

Make a deep indentation with thumb in each cookie. Place 1/2 teaspoon of jam in the indentation. Bake 10 to 12 minutes, or until the cookies are puffed and slightly cracked. Let cool 3 minutes on the baking sheet. Then transfer to a wire rack until completely cooled.