

Triple Chocolate Jam Thumbprint Cookies

Submitted by Sarah Ireland

Ingredients:

- * 1/4 cup nonfat Greek yogurt
- * 1/2 tablespoon cornstarch
- * 1/2 cup butter (1 stick) softened
- * 1/4 cup + 2 tablespoons tightly packed brown sugar
- * 2 tablespoons white sugar
- * 1 (3.4 ounce) package instant chocolate pudding mix
- * 2 eggs
- * 2 teaspoons vanilla extract
- * 2 1/4 cup flour
- * 1 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1/2 cup semisweet chocolate chips
- * 1 cup white chocolate chips
- * 1/2 cup dark chocolate chips
- * About 6 tablespoons raspberry or dark cherry preserves
- * Powdered sugar (optional)

Directions:

1. In a small bowl combine the Greek yogurt and cornstarch, mix until well combined
2. In a large mixing bowl beat the butter, yogurt, and sugars together until light and fluffy
3. Add the pudding mix and beat again until it is well blended
4. Beat in the eggs and vanilla until well combined
5. Add the flour, baking soda, and salt. Stir until dry ingredients are just incorporated into the wet mixture
6. Fold in the chocolate chips
7. Cover the bowl with plastic wrap and chill in the fridge for 2 hours. You can also chill in the freezer for about 45 minutes, if you are short on time.
8. When ready, preheat the oven to 350 degrees F. Lightly grease a baking sheet (I use about 3 9X13 pans for one batch)
9. Using a tablespoon measuring utensil, scoop out the dough and form small balls. Use your thumb or a knuckle to form a small depression in each ball. Make the depression depending on how much jam you want on each cookie. Place them about 2 inches apart on the pans. It will make between 40-50 small cookies.
10. Using a spoon, stir your preserves of choice to break it up and make it smoother and easier to put on each cookie.
11. Using the spoon, put a small amount of the preserves in each depression to fill it. Do this until all cookies have been topped with preserves
12. Bake in the preheated oven for 11-12 minutes. The cookies will come out looking slightly jiggly. This is good. Put the pans on top of the oven or on a cooling rack and allow the cookies to continue cooking/cooling on the pans for about 20 minutes (if you can wait that long i) This will give the cookies that soft baked quality you find at bakeries and such.
13. Sprinkle with powdered sugar
14. Enjoy thoroughly

Variations

You can also put a whole Maraschino cherry on each cookie instead of using preserves. Or combine both the Maraschino cherry and preserves for extra flavor.