

## LEMON CURD THUMBPRINT COOKIES



### Ingredients

- 2 cups all-purpose flour
- 1/2 tsp. ground cardamom
- 1/4 tsp. ground cinnamon
- 1 tbsp. baking powder
- 1/2 tsp. kosher salt
- 1/2 cup (4 oz.) unsalted butter, room temperature
- 1 cup granulated sugar
- 6 oz. (about 2/3 cup) whole milk ricotta cheese, room temperature (homemade or store bought)
- 1 large egg, room temperature
- 1 tsp. vanilla extract
- 2 tsp. lemon zest
- 1/2 to 3/4 cup Just Jan's Lemon Curd
- Chopped pistachios and/or confectioners' sugar, to finish

### Directions

1. In a medium-sized bowl, whisk together the flour, cardamom, cinnamon, baking powder and salt. Set aside.
2. Using a stand mixer fitted with the paddle attachment (or in a large bowl if using a hand mixer) cream the butter and sugar together until light and fluffy, about 2-3 minutes on medium speed. Add in the ricotta cheese and mix again until well incorporated. Scrape down the sides of the bowl and add the egg, vanilla extract and lemon zest. Mix until well combined.
3. With the mixer off, add in the dry ingredients all at once and mix on low for about 10 seconds before increasing the speed to medium for about 30 seconds, or until the dough comes together - try not to over mix the dough. Cover the bowl with plastic wrap and refrigerate the dough for at least an hour..
4. Preheat the oven to 350°F and line a baking sheet with parchment paper.
5. Scoop out about 1 tablespoon portions of dough and roll into a ball using your hands - it will be messy but not too difficult if the dough is properly chilled. Bake 12 cookies at a time for 12-14 minutes, rotating the pan halfway through. The cookies will be done when they're golden brown on the bottom and when the cookie springs back when gently poked with your finger.
6. Allow the cookies to cool for about 30 seconds on the baking sheet, and then, using the back of a teaspoon, press down on each cookie for about 5 seconds in order to create an indentation for the Lemon Curd. After a couple of minutes, transfer the cookies to a cooling rack and fill each indentation with about 3/4 to 1 tsp. of lemon curd.
7. Finish each cookie with chopped pistachios and/or a good dusting of confectioners' sugar. Store the cookies in an airtight container at room temperature or in the fridge. Enjoy!