

CHOCOLATE SPRINKLE THUMBPRINT COOKIES

yield: 2 to 3 dozen cookies, depending on size prep time: 10 minutes cook time: 18 minutes
total time: 30 minutes



INGREDIENTS:

For the Cookies:

2½ cups all-purpose flour
½ teaspoon salt
1 cup unsalted butter, at room temperature
1 cup powdered sugar
2 teaspoons vanilla extract
Chocolate sprinkles

For the Chocolate Icing:

4 tablespoons unsalted butter, at room temperature
1½ cups powdered sugar
1/3 cup Dutch-process cocoa powder
4 tablespoons whole milk
½ teaspoon vanilla extract

DIRECTIONS:

1. Preheat oven to 350 degrees F. Line two baking sheets with parchment paper. In a medium bowl, whisk together the flour and salt; set aside. Pour the chocolate sprinkles into a small bowl; set aside.
2. Using an electric mixer on medium-high speed, cream together the butter, powdered sugar and vanilla extract until light and fluffy, about 3 minutes. Reduce the mixer speed to low and add the flour mixture. Once it is mostly incorporated, slowly increase the speed back to medium-high and beat for another minute or so until a dough forms.
3. Scoop out a tablespoon of dough, roll it into a ball, and then roll it in the chocolate sprinkles and place it on the baking sheet. Repeat with the remaining dough, spacing your cookies about 1½ inches apart on the baking sheet. Make a slight indentation with your thumb (or the back of a melon baller - my favorite tool for this task) on the tops of all the cookies. Bake for 10 minutes, then make a deeper indentation in the middle, and bake for an additional 8 minutes. The cookies should not brown much at all around the edges. Transfer the cookies to a wire rack to cool completely.
4. Meanwhile, make the chocolate icing for the filling. Beat the butter with an electric mixer on medium-high speed for 2 to 3 minutes, or until light and creamy. Reduce speed to low, add the powdered sugar and cocoa powder and mix until combined, then increase the speed to medium and beat until smooth. Add the milk and the vanilla extract and beat until light and fluffy. Add more powdered sugar or milk to achieve the desired consistency.
5. Once the cookies are cool, pipe some frosting into the middle of each cookie (or you can spoon it in). Store leftovers in an airtight container at room temperature for up to 5 days.

This delicious recipe brought to you by **Brown Eyed Baker**
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