



## CHOCOLATE ALMOND THUMBPRINT COOKIES

Chocolate squares are an effortless, mess-free filling for thumbprint cookies, because there's no sticky jam, gooey caramel or melted chocolate to spoon into the centres. The squares melt as the dough bakes and then mould to the wells of the thumbprints as the cookies cool. We've chosen a PC Chocolate bar to complement the coating and to make these bites a decadent addition to any dessert spread.

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### **WHAT YOU'LL NEED:**

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- 1/2 cup (125 mL) PC Unsalted Country Churned Butter, softened
- 1/3 cup (75 mL) Granulated sugar
- 1 Large egg, yolk and white separated
- 1/2 tsp (2 mL) Pure vanilla extract
- 1/4 tsp (1 mL) Salt
- 1 cup (250 mL) PC All Purpose Unbleached Flour
- 3/4 cup (175 mL) Finely chopped blanched almonds
- 12 Squares PC Chocolate bar (about 80 g total), halved

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**1. Preheat** oven to 300°F (150°C).

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**2. Beat** butter with sugar in large bowl using electric hand mixer until fluffy; beat in egg yolk, vanilla and salt. Stir in flour just until combined. Shape into disc; wrap in plastic wrap. Refrigerate until firm, about 1 hour.

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**3. Divide** dough into thirds. Roll each into 8-inch (20 cm) log (about 1 inch/2.5 cm thick) on lightly floured work surface; trim ends. Cut each log into eight 1-inch (2.5 cm) pieces; roll into balls.

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**4. Beat** egg white in small bowl until frothy. Spread almonds onto large plate. Working with 1 ball at a time, dip dough into egg white, letting excess drip back into bowl; roll in almonds to coat. Arrange, 1½ inches (4 cm) apart, on parchment paper-lined baking sheet.

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**5. Press** centre of each cookie down with thumb or finger to make well. Place half square chocolate in each well. Bake until light golden, about 25 minutes. Let cool on sheet on rack 3 minutes; transfer directly to rack to cool completely.

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**Chef's Tip:** An easy way to separate an egg yolk from the white is to crack the egg into your hand over a bowl, then pass the yolk from one hand to the other, letting the egg white drain through your fingers into the bowl.

Makes 24 cookies.

*Per cookie: 100 calories, fat 7 g (3 g of which is saturated), sodium 25 mg, carbohydrate 9 g, fibre 2 g, sugars 3 g, protein 2 g*