**Heart Thumbprint Cookies**

**Ingredients**

2 cups flour

1 tsp. baking powder

½ tsp. salt

½ cup butter, softened

½ cup sugar

1 egg

1 Tbs. milk

1 tsp. vanilla extract

¼ cup raspberry jam

**Directions**

Preheat oven to 375 degrees and line one cookie sheet with parchment paper.

Sift together flour, baking powder, and salt into a medium bowl and set aside.

In a medium mixing bowl, combine butter and sugar. Beat with an electric mixer until light and fluffy. Add egg and continue to beat for one minute. Add milk and vanilla and beat to combine.

Add flour mixture to butter mixture and beat with an electric mixer just until combined.

Roll portions of dough into two, ¾ inch balls and place them side by side on the cookie sheet. Press your index finger into each dough ball. Pinch the bottom of each pair of dough balls, forming a heart shape. Repeat with remaining dough, spacing each heart 1 inch apart. Fill each cookie with jam and bake for 10-12 minutes, or until golden brown.

Remove cookies from the oven and transfer to a wire rack. Cool completely before serving, or store in an airtight container for up to 3 days.