



# GINGERBREAD THUMBPRINT COOKIES

**SERVES:**  
**20**

**PREP TIME:**  
**2H 20M**

**COOK TIME:**  
**10M**

**VEGETARIAN**

## INGREDIENTS:

**Crofter's Organic Strawberry  
Squeeze-able Fruit Spread**

**Crofter's Organic Berry  
Harvest Squeeze-able Fruit  
Spread**

2 Cups All-Purpose Flour

1 Tsp Baking Soda

1 Tsp Cinnamon

1 Tsp Ground Ginger

½ Tsp Salt

¼ Tsp Ground Nutmeg

¼ Tsp Ground Cloves

½ Cup Butter (softened)

½ Cup Brown Sugar

1/3 Cup Molasses

1 Large Egg

1 Tsp Vanilla Extract

½ Cup Coarse Sugar

## DIRECTIONS:

1. Combine the flour, baking soda, cinnamon, ginger, salt, nutmeg, and cloves. Set aside.
2. In the bowl of a stand mixer, cream together the butter with brown sugar until light and fluffy, about 3 minutes. Add the molasses, beating until combined. Add the egg and vanilla, mixing until fully combined.
3. With the mixer on low, slowly add the flour mixture, mixing just until combined. Chill the cookie dough for at least 2 hours (or until firm).
4. Remove the cookie dough from the fridge. Portion the dough into individual balls (about 2 tsp each). Roll each portion into a ball and coat them in the coarse sugar, covering all sides. Place the cookies two inches apart on a lined baking sheet. Chill the cookies for another 10 minutes. Preheat oven to 350°F degrees.
5. Next, use the back of a small spoon to create an indentation in the center of each cookie. Then, squeeze a dollop Crofter's Organic Strawberry Squeeze-able Fruit Spread in the center of half of the cookies. Repeat process using Crofter's Organic Berry Harvest Squeeze-able Fruit Spread for the rest of the cookies.
6. Bake cookies for 10-12 minutes (or until the bottoms of the cookies are lightly golden). Let cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely. Serve and enjoy or store in the fridge in an air-tight container.