Cooking with Julia: Thumbprint Jam Cookies

Ingredients:
- 2/3 cup butter, softened
- 1 1/2 cups all-purpose flour
- 1 tsp vanilla
- 1 cup confectioners' sugar
- 1 lb seedless raspberry jam

Directions:
1. Preheat oven to 375 degrees.
2. Roll 1 1/2 cups flour into a ball. Flatten the ball and press your thumb into the center.
3. Fill each thumbprint with seedless raspberry jam. Bake for 10-12 minutes or until edges are lightly browned. Transfer to a wire rack and let cool. Before serving, dust with powdered sugar.