FOR THE COOKIES

- 120g unsalted butter
- 50g golden caster sugar
- 1 egg
- 180g plain flour
- 2 tsps of vanilla extract

FOR THE CHOCOLATE FILLING

- 3 tbsp hot water
- 3 tbsp cocoa powder
- 100g icing sugar

METHOD

1. Pre-heat the oven to 180°C (fan 160°C, gas mark 4). Line a baking tray with baking paper.
2. Mix together the butter and golden caster sugar until light and fluffy.
3. Add the egg into the mixture, along with the vanilla extract, and mix again.
4. Add the flour to the bowl and mix everything together until you have a smooth dough.
5. Now it’s time to get your hands messy! Take a tablespoon of the mixture and roll it into a ball, then place it on your lined baking tray.
6. Keep going until your tray is full, but remember to leave a space around your dough balls, as they will grow as they bake into cookies.
7. Press your thumb into each piece of dough to make a space for the chocolate filling.
8. Bake in the oven for 10–15 minutes until the edges start to crack and they are slightly firm.
9. Transfer to a wire rack and leave to cool. If the indents have risen, use the back of a small spoon to re-do them while your cookies are still warm.
10. To prepare the chocolate filling, mix the cocoa powder, icing sugar and hot water until you have a thick chocolatey filling.
11. Add a teaspoon of chocolate filling to each of the cookies and your thumbnail creations are complete.

VOILA!