

# Thumbprint Cookies

## Ingredients

- 1/2 cup butter
- 1/3 cup brown sugar, finely packed
- 1 egg yolk
- 1/2 tsp vanilla
- 1 cup all purpose flour
- 1/4 tsp salt
- 1 egg white
- 3/4 cup finely chopped pecans
- Red jelly

## Instructions

1. Mix butter thoroughly with brown sugar, egg yolk, and vanilla.
2. Sift flour and salt together and stir into first mixture.
3. Heat oven to 375°.
4. Roll dough between palms of hands into 1" balls.
5. Beat egg white slightly.
6. Dip balls into egg white; roll in pecans; then place 1" apart on ungreased sheet.
7. Bake at 375° for 5 minutes.
8. Remove from oven. Quickly press thumb gently on top of each cookie.
9. Bake 10 minutes longer.
10. Cool on wire rack.
11. Place a bit of red jelly in each thumbprint.

Makes 2 dozen.

## Thumbprint Cookies

1/2 c butter	1/4 t salt
1/3 c brown sugar finely packed	1 egg white
1 egg yolk	3/4 c. finely chopped pecans
1/2 tsp vanilla	red jelly
1 c all purpose flour	

Mix shortening thoroughly with next 3 ingredients. Sift flour and salt & stir it in first mixture. Heat oven to 375°. Roll dough.

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