

375° for 5 min + Again for 8 min

Thumbprint Cookies

1/4 Cup Soft Margarine

1/4 Cup Crisco (or other shortening)

1/4 Cup Brown Sugar

1 Egg Yolk

1/2 tspn Vanilla

1 Cup sifted (or pre-sifted) Flour

1/2 tspn salt

Mix together
thoroughly

} Stir in above ing.
& mix thoroughly

Roll into 1 inch balls. Dip in slightly beaten egg
over

Whites. Roll in finely chopped nuts ($\frac{3}{4}$ Cup)
Place 1" apart on Ungreased Cookie Tin. Bake 5 min
Remove from oven & press center w/Thumb. Return
to oven & bake 8 min. Let Cool & fill thumb
print w/ Candied fruit, jellies or tinted frosting.
For Christmas I use green mint jelly & red
Cinnamon jelly.