

Thumbprint Cookies

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1/4 cup soft margarine
1/4 cup Crisco (or other shortening)
1/4 cup brown sugar
1 egg yolk
1/2 teaspoon vanilla
Mix together thoroughly.

1 cup sifted (or pre-sifted) flour
1/2 teaspoon salt
Stir in above ingredients & mix thoroughly.

Roll into 1 inch balls. Dip in slightly beaten egg whites. Roll in finely chopped nuts (3/4 cup) Place 1" apart on ungreased cookie tin. Bake 5 min. Remove from oven and press center with thumb. Return to oven and bake 8 min. Let cool and fill thumb print with candied fruit, jellies or tinted frosting. For Christmas I use green mint jelly and red cinnamon jelly.