

# THUMBPRINT COOKIES

**1 cup butter or margarine, softened**  
**¾ cup sugar**  
**2 large eggs, separated. Reserve whites in refrigerator (covered)**  
**1 tsp vanilla extract**

**2 cups flour**  
**¼ tsp salt**  
**1¼ cups nuts, finely chopped**  
**½ cup of jam, preserves, curds or icing**

In large bowl, beat butter until creamy. Gradually add sugar. Add egg yolks and vanilla. Add 1 cup of flour and add salt, then gradually add it to butter mixture. Add remaining flour gradually. Cover and chill dough at least 1 hour or overnight. Preheat oven to 350 degrees F. Very lightly grease 2 cookie sheets. Lightly beat the refrigerated egg whites in a low sided bowl. Fill a second, low sided bowl with nuts. Roll dough into 1 to 1½ inch balls. Roll each ball in egg whites followed by nuts. Place on cookie sheets, 2 inches apart. Press thumb into each cookie before baking. Bake for 15 minutes. Cool 1 minute on cookie sheet. Move to wire racks for cooling. Press centers again with thumb. When cookies are nearly cooled, fill centers as desired. Makes 3 dozen cookies.

*Recipe contributed by Lucy Elrick.*

