

Thumbprint Cookies



These are a nice simple cookie that looks great and has the German tradition of using ground nuts in the recipe.

Charlene Sich sent me this recipe, it is very similar to my grandmother's recipe except that we put the Jam in at the first of the baking. In Charlene's method you bake them without the jelly and keep pressing the dent in so you get a nice impression that doesn't bake out.

[printer friendly recipe](#)

Ingredients:

1/2 cup butter or margarine, softened

1/4 cup brown sugar, packed

1 egg yolk

1 cup all-purpose flour

1/2 teaspoon baking powder

1/8 teaspoon salt

1 egg white, fork beaten
2/3 cup finely chopped nuts for coating
jam or jelly (red is best)

Directions:



1. Cream butter and sugar together. Beat in egg yolk.



2. Stir in flour, baking powder and salt together and add. Mix. Shape into small balls.



3. Dip into egg white, roll in nuts and place on greased baking sheet. Dent each with your thumb. Bake in 325 F(160 C) oven for 5 minutes.



Remove and press dents again. Continue to bake for 10-15 minutes until golden brown.



4. Fill dents with jam while warm, or store unfilled to be filled as used.

Makes about 20.