

Yield: 6 Dozen **Author:** Sweet Tea & Fried Pies



Thumbprint Cookies

A holiday classic, this recipe gives an unusual twist to thumbprints cookies, which date back to the 19th century. Beware, they may appear slightly under baked when you pull them out of the oven, but trust your inner baker.

Prep time: Cook time: Total time:

INGREDIENTS:

- 1 cup unsalted butter, softened
- ½ cup packed light brown sugar
- 2 eggs, separated
- 1 teaspoon vanilla extract
- 2 cups flour
- ½ teaspoon salt
- 1 cup ground pecans
- Jam of your choice

INSTRUCTIONS:

1. Preheat oven to 375 degrees and line two baking sheets with parchment paper.
2. Cream butter and brown sugar in a large bowl until light and fluffy; add egg yolks and vanilla to the creamed mixture. In a medium bowl, combine flour and salt.
3. Add flour mixture to cream mixture to fully combined.
4. Slightly beat egg whites and set aside.
5. Using a teaspoon, scoop out the dough and roll into balls. Dip balls into beaten egg whites and roll in ground pecan and place on the prepared baking sheets, spacing them evenly to allow for spreading.
6. Bake one sheet at a time for 5 minutes. Remove from oven and press thumb into center and return to oven for 8 minutes.
7. Add jam to indented center while still on baking sheet and transfer them to a wire rack to cool completely.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
635.65	45.16	20.76	51.65	2.82
Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
48.82	17.35	8.34	210.29	143.34