

Christmas Thumbprint Cookies

I have fond memories of three generations baking Christmas cookies together in my Nana's kitchen! As a child, what made these cookies extra special....each cookie was filled with homemade jam that we had made together in Harrison, Maine on our summer vacations.

Ingredients

3/4 c. butter

1/2 c. brown sugar, firmly packed.

1/2 tsp. Vanilla.

1 egg, separated

1/4 tsp. Salt

1 1/3 c. Flour

Seedless raspberry jam

Chopped walnuts

Directions

1. Cream butter and sugar.
2. Add egg yolk and vanilla.
3. Add flour and salt. Mix well.
4. Add a bit more flour if dough is too sticky.
5. Shape dough into 1" balls.
6. Beat egg white until foamy.
7. Roll cookie balls in egg white, then into chopped nuts.
8. Place 1" apart on cookie sheet lined with parchment paper.
9. Press hole in center of each cookie.
10. Bake for 8 to 10 minutes at 350 degrees until golden.
11. Cool on rack, then place jam in center of each cookie. Makes 3 dozen.