




Thumbprints

 *PG Tested*

These are the first holiday cookies I can remember making with my mom.

½ cup firmly packed light brown sugar
1 cup or 1 stick all-vegetable shortening (any variety)
3 large eggs, separated
¼ cup water
1½ teaspoons vanilla extract
¼ teaspoon salt

2 cups all-purpose flour
2 cups finely chopped pecans
1 cup preserves or jam, any flavor

Preheat oven to 350 degrees. Adjust rack to middle position. Spray cookie sheets with no-stick spray.

Beat brown sugar and shortening with an electric mixer at medium speed for 2 minutes or until fluffy. Scrape down sides of bowl. Add egg yolks, water, vanilla and salt and beat until well combined. Add flour on low speed until well blended.

Beat egg whites in a shallow bowl until foamy. Place chopped nuts in a separate shallow bowl.

Divide dough into 48 equal portions. Form into balls by rolling between your palms. Dip each ball into egg whites then roll into nuts and place on prepared cookie sheet. Using the back of a teaspoon or your thumb, make a rounded indentation in the top of each cookie.

Makes 4 dozen.

— *Smuckers*