

Best Thumbprint Cookie Recipe

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 2/3 cup unsalted butter, softened
- 1.5 cups all-purpose flour
- 1/2 cup sugar
- 2 egg yolks
- 1.5 teaspoons vanilla
- 2 slightly beaten egg whites
- 1 cup finely chopped pecans, or nut of your choice
- 1/2 cup seeded raspberry jam, or jam of your choice

Instructions:

Start by beating the softened butter with an electric mixer in a large mixing bowl. Add 3/4 cup of the flour to the butter. Mix well, then add the sugar, egg yolks, and vanilla. Beat until thoroughly combined. add the remaining flour and mix. Cover and refrigerate the dough for at least 1 hour.

Remove the dough from the refrigerator. Shape into 1 inch balls. Roll each ball in the egg whites, then roll in the pecans to coat. Place the balls on a parchment lined cookie sheet. Make an indentation into the center of each cookie with your thumb.

Bake at 375 degrees F for 10-12 minutes or until the edges are lightly browned. Place the cookies on a wire rack to cool.

Right before serving, fill the indentation with jam of your choice.