

# THUMBPRINT COOKIES

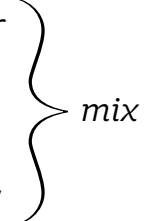
by Shirley Mae Halbur | 25 May 2018

## INGREDIENTS

### COOKIES

- $\frac{2}{3}$  cup butter
- 1  $\frac{1}{2}$  cups flour
- $\frac{1}{2}$  cup sugar
- 2 egg yolks (save whites)
- 1 tsp vanilla
- 2 cups walnuts, finely chopped

### ICING

- $\frac{1}{2}$  box powdered sugar
  - $\frac{1}{8}$  cup butter
  - $\frac{1}{2}$  tsp vanilla
  - "just enough" milk  
for correct consistency
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- mix*

## DIRECTIONS

1. Beat butter with mixer for 30 seconds.
2. Add half of the flour, all the sugar, egg yolks, & vanilla.
3. Beat in remaining half of flour.
4. Cover & chill for 1 hour.
5. Shape dough in 1-inch diameter balls.
6. Roll balls in the 2 slightly beaten egg whites, & then in the finely chopped walnuts.
7. Place 1 inch apart on greased cookie sheet.
8. Press centers down with thumbs.
9. Bake at 375° F for 10-12 minutes (until the edges are light brown).
10. Remove from oven & cool on rack.
11. Put glob of icing in center of each cookie, cautiously a spoonful at a time.