

THUMBPRINT COOKIES

by Shirley Mae Halbur | 25 May 2018

INGREDIENTS

COOKIES

2/3 cup of butter
1 1/2 cups flour
1/2 cup sugar
2 egg yolks (save whites)
1 tsp vanilla
2 cups walnuts, finely chopped

ICING

1/2 box powdered sugar
1/8 cup butter
1/2 tsp vanilla
"just enough" milk
for correct consistency

} 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.