**THUMB PRINT COOKIES**

½ Cup Shortening (butter)

¼ Cup Brown Sugar (packed)

1 Egg Separated

½ tea Vanilla

1Cup Flour

¼ tea Salt

¾ Cup Chopped Nuts (finely)

Jelly or Powdered Sugar Frosting

Heat oven to 350°.

Mix shortening, sugar, egg yok and vanilla thoroughly.

Blend together flour and salt, stir in.

Roll dough into balls (1 tea. per ball)

Beat egg white slightly with fork. Dip balls in egg white.

Roll balls in nuts.

Place about 1” apart on ungreased cookie sheet – Press thumb gently in center of each ball.

Bake 10 – 12 minutes.

Cool – fill cookies with jelly or frosting.

Makes about 3 dozen.

Doris Frank