THUMBPRINT COOKIES

¼ cup butter or margarine, softened
¼ cup shortening
¼ cup brown sugar (packed)
1 egg, separated
½ teaspoon vanilla
1 cup Gold Medal flour*
¼ teaspoon salt
¾ cup finely chopped nuts
Jelly

Heat oven to 350°. Mix thoroughly butter, shortening, sugar, egg yolk and vanilla. Work in flour and salt until dough holds together. Shape dough by teaspoonfuls into 1-inch balls.

Beat egg white slightly. Dip each dough ball into egg white; roll in nuts. Place 1 inch apart on ungreased baking sheet; press thumb deeply in center of each. Bake about 10 minutes or until light brown. Immediately remove from baking sheet. Cool; fill thumbprint with jelly. **About 3 dozen cookies.**

*If using self-rising flour, omit salt.

Chocolate Thumbprint Cookies: Substitute ½ cup granulated sugar for ¼ cup brown sugar; add 1 ounce melted unsweetened chocolate (cool) with the vanilla.

Fill the "print" in each nut-crunchy goodie with a dollop of sparkling Christmas red or green jelly, a candied cherry or pastel-tinted frosting.

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