

"My Mother's Cookies"

"I've been making these thumbprint cookies my entire life! They are so easy, don't require eggs, and taste delicious." - Leigh Brown, Founder & Winemaker of Lolati Wines



Ingredients

Makes 2 dozen small cookies

1/4 cup sugar

1 cup butter or margarine

2 cups flour

1 teaspoon vanilla extract

1/4 teaspoon salt

jam (raspberry is my favorite)

1 cup finely chopped pecans (optional)

Frosting (optional)

1 cup confectioners' sugar

1/2 teaspoon almond flavoring
water

Procedure

Step 1

Preheat oven to 300° F. Cream together the sugar and butter. Beat in flour, vanilla, and salt. Stir in pecans if using.

Step 2

Drop by teaspoonfuls onto an ungreased baking sheet. Make a thumbprint on each cookie. Place a small amount of jam (or a pecan) on each cookie. Bake for 20-30 minutes. Remove and cool.

For variety, some of the dough may be rolled into small balls, baked as directed above, and then rolled in confectioner's sugar.

Frosting (optional)

Combine sugar with almond flavoring and enough water to make the right consistency to drop off the top of a spoon. Drizzle frosting over warm baked cookies.

