

## **Fruity Thumbprint Cookies**

1 cup butter  
1/2 cup brown sugar  
2 eggs, separated  
1 teaspoon vanilla  
2 cups flour  
1/4 teaspoon salt  
1 cup chopped nuts  
3/4 cup fruit jam or jelly

Using an electric mixer, cream butter and sugar on high speed until smooth (about 2-3 minutes).

Beat egg yolks and vanilla into the butter mixture. Reserve egg whites. Add flour and salt and mix until just combined. Refrigerate dough for at least 30 minutes.

Preheat oven to 350°F and line baking sheets with parchment paper. Beat egg whites in a small bowl until bubbly and frothy.

Form dough into 1-inch balls and dip in the egg whites, then roll in chopped nuts. Place on the cookie sheets. Flatten balls slightly, then press with your thumb or a small spoon to make a well in the center. If dough cracks, reshape with fingers. Fill each indentation with 1/2 teaspoon jam.

Bake cookies for 10-12 minutes or until slightly firm and barely golden on the edges. Let cookies cool for a minute or two on the cookie sheet, then transfer to a wire rack.

### *Glaze (optional)*

1 cup powdered sugar  
1 Tablespoon cream or milk  
1 teaspoon vanilla or almond extract

Stir glaze ingredients together until smooth, adding sugar or milk to reach desired consistency. Drizzle over cooled cookies and allow a couple hours for glaze to set.