

V's Jammy Thumbprint Cookies

Directions

Dough:

- ½ c packed light brown sugar
- 1 c butter
- 1 tsp almond extract
- 2 egg yolks (whites used below)
- 2 c all purpose flour
- 1 ½ tsp baking powder
- pinch salt
- dash nutmeg

For rolling:

- 2 eggs whites
- 1 tsp water
- 1 ½ c finely chopped pecans
- ½ c jam (we love playing with the flavors, but strawberry is a classic!)

Preheat oven to 375° F.

Beat butter, brown sugar, almond extract, & egg yolks together until light and fluffy. Stir in flour, baking powder, salt, and dash nutmeg.

Next roll dough into 1" balls.
While rolling out dough place egg whites and water in mixer with the beater attachment and beat until the start to turn white and fluffy.

Roll dough balls into egg white mixture and then press to coat in the ground almonds. Place on baking sheet, making sure to leave at least 2" between cookies on cookie sheet. Press thumb into center to make an indent where jam will go after baking.

Bake for 7-8 minutes until lightly browned around edges and bottoms are set. Press thumb into cookies again while still warm and add a tsp of jam to the center.

Try to let them cool before devouring! :-). xxV