THE J.M. SMUCKER Co

Thumbprint Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	20 mins	50	N/A

Ingredients

- 2 1/3 cups (575 mL) **Robin Hood®** Original All Purpose Flour
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) lightly packed brown sugar
- 2 egg yolks
- 1 tsp (5 mL) vanilla extract
- 2 egg whites, slightly beaten
- 1 1/2 cups (375 mL) chopped pecans, hazelnuts or almonds
- **Smucker's®** Raspberry Spread

Directions

Step 1:

Preheat oven to 300°F (150°C).

Step 2:

Combine flour and salt in a small bowl. Stir well to blend.

Step 3:

Cream, in a large bowl, butter, brown sugar, egg yolks and vanilla together thoroughly on medium speed of electric mixer.

Step 4:

Add flour to creamed mixture gradually. Mix well with hands to form a smooth dough.

Step 5:

Shape dough into 3/4" (2 cm) balls. Dip in egg whites and then in chopped nuts. Place on ungreased baking sheets. Using a wooden spoon press centre down to make an indentation in each cookie.

Step 6:

Bake in preheated oven for 5 minutes.

Step 7:

Press centre down again, with a spoon. Bake 10-15 minutes longer or until set.

Step 8:

Cool and fill centers with jam.

Images

