



Ginger
Evans®



Thumbprint Cookies

Moderate | Yield: 18 cookies | Prep: 35 minutes | Cook: 13-15 minutes

- 1/2 cup **Coburn Farms** unsalted butter, room temperature
- 1/4 cup **Ginger Evans** granulated sugar
- 1 **Good Nature** egg, separated
- 1/2 tsp **Marcum** vanilla extract
- 1 cup **Ginger Evans** all-purpose flour
- 1/4 tsp **Marcum** salt
- 1 cup **Nutsome** walnuts or pecans, finely chopped
- 1/4 cup **Nutsome** Hazel Nutter spread or your favorite jam

1. Preheat oven to 350°F lightly grease a baking sheet.
2. Using a hand mixer, beat butter until smooth. Add sugar and mix until fully incorporated.

Add the egg yolk and vanilla. Set bowl to the side.

4. In a separate bowl, whisk together flour and salt. Combine the flour mixture with the wet ingredients and mix until combined.

5. Roll the dough into 1-inch balls. If the batter is too soft to roll, refrigerate for 20-30 minutes.

6. In a small bowl, whisk egg white until frothy. Dip each ball into the egg whites and roll into finely chopped nuts.

7. Place dough balls on the prepared sheet 2 inches apart. Use the tip of your thumb to indent a small hole in the center and fill with 1/2 teaspoon of jam. If using hazelnut spread, fill the thumbprints after baking.

8. Bake for 13-15 minutes. Remove from pan to cool. Store in an airtight container.



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