

ANGEL THUMBPRINT COOKIES

1/2 c. butter

1/2 c. shortening

2/3 c. brown sugar

2 egg yolks

1/2 tsp. salt

1/2 tsp. almond extract

1/2 tsp. vanilla extract

2 c. flour

2 egg whites

1 c. nuts, finely chopped

cherry or raspberry jam

Mix ingredients into stiff mixture. Probably chilling the dough for an hour will make the dough easier to handle

Make into 1-inch balls, then dip into egg whites and roll in nuts. Place on cookie sheet.

Make thumbprints and fill in with jelly.

Bake at 350 deg 14 to 18 minutes, until done.

Cool on pan for 5 minutes and remove to cooling rack

Marsha Willard