

## Thumbprint Cookies

1/2 cup unsalted butter  
3 T. sugar  
3/4 teaspoon vanilla  
pinch of salt  
1 cup flour  
2-3 Tablespoons jelly

Mix butter, sugar, vanilla and salt until fluffy. Add flour. Roll dough into 1" - 1 1/2" balls and place on cookie sheet (I placed them on a silpat) about 2" apart. Using your thumb, press an indentation into the center of the ball and flatten slightly. Add some jelly into indentation. Cookies should be 1" apart. Bake at 400 degrees for about 10 minutes until lightly brown.

I also made the applesauce, but there's not really a recipe. Since I have a golden delicious apple tree, I peel and cut up as many apples as will fit into my pot, into 1"-2" pieces. Add about a 1/4 cup water, to prevent the apples from burning. Cook on medium heat until the apples break down. Lower heat to low to reduce the volume by half or more. Stirring the apples with a big spoon should further break down the apples. Add cinnamon to taste.

Bonnie Glass