

THUMBPRINT COOKIES

[bird's nest cookies]



36 cookies



1.5 hours

INGREDIENTS

- 1 cup white sugar
- 1 cup shortening
- 1 cup butter, softened
- 1/2 tsp vanilla extract
- 4 egg yolks (save the egg whites)
- 4 cups flour
- 1 tsp salt
- 4 cups pecans, finely chopped
- 1 cup Raspberry jam

PREPARATION

- Preheat oven to 350 F°, prepare cookie sheets lined with parchment paper.
- In a bowl, beat together sugar, shortening, butter, vanilla, and egg yolk. Add in salt and Flour, mix until all ingredients are well incorporated.
- Scoop out and roll dough into 1 inch balls.
- Place egg whites and pecans in two separate bowls. Dip each ball in egg whites and then roll in pecans. Place about 1 inch apart on prepared cookie sheet. Press thumb or a tsp into the center of each cookie, and fill each cookie with 1 tsp jam.
- Bake 13 - 15 minutes, until edges are just golden brown. Immediately remove cookies from cookie sheet to a wire rack. Let cool 30 minutes.