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Thumbprint Cookies

2 cups sifted flour

½ teaspoon salt

1 cup butter

½ cup sugar

1-1/2 teaspoon vanilla extract

Cedar Spring Farm Jam – any fruit flavor

½ cup sifted powdered sugar (optional)

Sift flour and salt in a small bowl. Cream the butter and sugar until light and fluffy. Add vanilla and mix well. Slowly add flour mixture and beat until just blended. Refrigerate dough 2 hours.

Preheat oven to 325 degrees. Shape dough into 1 inch balls and place on an ungreased cookie sheet 2 inches apart. Make a deep thumbprint in each cookie and fill with jam.

Bake about 12-15 minutes. Cool completely. Dust with powdered sugar if desired.