THE J.M. SMUCKER Co

Thumbprint Cookies

Prep Time	Cook Time	Serves	Difficulty
25 mins	20 mins	50	N/A

Ingredients

- 2 1/3 cups (575 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) butter, softened
- 1/2 cup (125 mL) lightly packed brown sugar
- 2 egg yolks
- 1 tsp (5 mL) vanilla extract
- 2 egg whites, slightly beaten
- 1 1/2 cups (375 mL) chopped pecans, hazelnuts or almonds
- **Smucker's®** Pure Raspberry Jam

Directions

Step 1:

Preheat oven to 300°F (150°C).

Step 2:

Combine flour and salt in a small bowl. Stir well to blend.

Step 3:

Cream, in a large bowl, butter, brown sugar, egg yolks and vanilla together thoroughly on medium speed of electric mixer.

Let your kids practice cracking and separating the eggs into a separate bowl, and teach them this handy trick. Crack an egg onto a small flat dish or side plate. Cover the yolk with an egg cup, press down firmly and tip the plate over a small bowl to 'drain' the egg white. Once it has drained off the plate, you can add the yolk to the large mixing bowl. Remember to only do one egg at a time!

Step 4:

Add flour to creamed mixture gradually. Mix well with hands to form a smooth dough.

Step 5:

Shape dough into 3/4" (2 cm) balls. Dip in egg whites and then in chopped nuts. Place on ungreased baking sheets. Using a wooden spoon press centre down to make an indentation in each cookie.

Get your kids to make the indentation in the centre of each cookie with a wooden spoon.

Step 6:

Bake in preheated oven for 5 minutes.

Step 7:

Press centre down again, with a spoon. Bake 10-15 minutes longer or until set.

Step 8:

Cool and fill centers with jam.

Add some colour to your cookies and give them a jeweled look by getting your kids to add different flavours of fruit jams. Try jams like Smucker’s Pure Apricot, Pure Raspberry and Pure Blueberry Jam and place them in the indentation they made with the spoon.

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