

## Fruit-Filled Thumbprints

### Ingredients:

- 2 cups all-purpose flour
- 1 cup butter, softened
- $\frac{1}{2}$  cup packed brown sugar
- 2 eggs, separated
- 1 teaspoon vanilla
- $\frac{1}{8}$  teaspoon salt
- $1\frac{1}{2}$  cup finely-chopped pecans
- Fruit preserves

### Directions:

- In large bowl, combine flour, butter, sugar, egg yolks, vanilla and salt; beat until well mixed.
- Shape teaspoonfuls of dough into 1-inch balls.
- In small bowl, beat egg whites with fork until foamy.
- Dip each ball into egg whites; roll in chopped pecans.
- Place 1 inch apart on greased cookie sheets. Make a depression in center of each cookie with back of a teaspoon.
- Bake in preheated 350° oven for 8 minutes; remove from oven.
- Fill centers with preserves; continue baking 6 to 10 minutes or until lightly browned. Remove to wire racks to cool.

Yield: 3 dozen cookies