Orange Sesame Thumbprint Cookies
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<u>Ingredients (makes about 30):</u>
2 sticks <u>b</u>utter, softened
1/2 cup brown sugar
2 eggs, room temperature
1/2 tsp almond extract
2 cups flour
1/2 teaspoon salt
2 oz cup sesame seeds

½ cup Powdered sugar
¼ cup orange jam
1 TBSP orange juice

<u>Directions:</u>
*Preheat oven to 350 degrees. Cover baking sheets with parchment paper
*Separate the eggs. Place the whites in a bowl and whisk lightly. Place the sesame seeds in another bowl.
*Beat the yolks with the butter, brown sugar and almond extract until smooth. Mix in flour and salt.
*Make approximately 3/4-inch balls with the dough. Dip them into the whisked egg whites, then press the tops into the sesame seeds. Place on the baking sheets.
*Make an indentation into the center of each cookie. Don't press all the way through.
*Bake for about 12 to 14 minutes or until they just barely start to brown. Press the center gently to reform the indentation. Cool completely.
*Whisk the powdered sugar, orange jam and orange juice. Spoon about 1 tsp into the indentation of each cooled cookie.