

Buttery Thumbprint Cookies

3/4 cup butter, softened
1/2 cup sugar
2 egg yolks
1/2 tsp vanilla
1 1/2 cups all-purpose flour
fruit preserves, any flavor

Preheat oven to 375. Cream together butter, sugar, egg yolks and vanilla. Add flour a little bit at a time. Roll dough into 1 inch balls and place onto cookie sheet. Using your finger or a similar item, make a well or indentation in the middle of each cookie. Fill with 1/2 tsp of your favorite preserves. Bake for 8 minutes or until golden brown on bottom. Drizzle with glaze while warm and allow to cool on a wire rack.

Glaze:

2 Tbsp milk
1 cup powdered sugar
1/2 tsp vanilla

Mix and place in a ziploc bag. Make a tiny snip in corner of bag and drizzle each cookie with glaze.

Susan

You Go Girl!

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