

Raspberry Pecan Thumbprint Cookies



Ingredients:

1 cup	Butter, softened (not melted)
2/3 cup	Sugar, granulated
½ teaspoon	Vanilla extract or almond extract
2 cups	Flour, all-purpose
½ cup	Raspberry Pecan Jam or your favorite flavor

Directions:

Combine butter, sugar and vanilla extract in bowl. Beat at medium speed until creamy and well blended. Add flour, a little at a time; beat at low speed until well mixed. Cover and refrigerate at least 1 hour until dough is firm.

Preheat oven to 350 degrees F.

Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Make an indentation in the center of each cookie with thumb. Fill each cookie with about ¼ teaspoon jam.

Bake 14-18 minutes or until edges are lightly browned. Remove and let cool completely. If desired, add more jam after cookies are completely cooled or sprinkle with powdered sugar using a sieve.

