



HUDSON FARMS FRUIT STAND

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Thumbprint Jam Cookies

- 1 cup butter (must be butter!)
- ½-cup sugar
- ½ cup Karo light or dark corn syrup
- 2 eggs, separated
- 2-½ cups all-purpose flour
- 2 cups finely chopped California walnuts
- 1 8-ounce jar of jam or jelly (preferably made with California fruits)

Pre-heat oven to 325-degrees.

In large bowl with mixer at medium speed, beat butter and sugar until smooth. Beat in corn syrup and egg yolks. Stir in flour. Chill 1 hour at least. Shape into 1-2-inch size balls. Dip into slightly beaten egg white. Roll in chopped walnuts. Place 2-inches apart on greased cookie sheet. With thumb, make indentation in center of each cookie. Bake at 325-degrees for 20 minutes or until golden brown. If necessary, press again with thumb immediately after baking. Remove from cookie sheet and place on parchment paper (or wax). While still warm, fill with jam. Cool.

Makes about two dozen.

This recipe won first prize in the Sanger Herald's Christmas Cookie contest in 2010.