

# Thumbprint Cookies



*cream together*

1 CUP BUTTER OR MARGARINE, SOFTENED  
2/3 CUP SUGAR (ADD GRADUALLY)  
2 EGG YOLKS (ADD ONE AT A TIME)  
1/2 TEASPOON VANILLA EXTRACT

*add in*

2 1/4 CUPS ALL PURPOSE FLOUR  
1/4 TEASPOON SALT (COMBINED)

*and chill*

DOUGH AT  
LEAST 1 HOUR.

*shape*

DOUGH INTO 1-INCH BALLS; PLACE ABOUT 2 INCHES APART ON UNGREASED COOKIE SHEETS. PRESS THUMB IN EACH COOKIE LEAVING AN INDENTATION.

*bake*

AT 300° FOR 20 TO 25 MINUTES; DO NOT BROWN. COOL ON WIRE RACKS. YIELD: 3 1/2 DOZEN.

*powdered sugar glaze*

2 CUPS SIFTED POWDERED SUGAR  
3 TO 4 TABLESPOONS MILK  
1/2 TEASPOON VANILLA EXTRACT  
FEW DROPS OF DESIRED FOOD COLORING

*combine*

ALL INGREDIENTS, AND STIR UNTIL SMOOTH. YIELD: 1 CUP. SPOON ABOUT 1/2 TEASPOON POWDERED SUGAR GLAZE IN EACH COOKIE INDENTATION.