

# Thumbprint Cookies

"Butter, sugar, flour and jam are all you need to make these Swedish thumbprint cookies."

1 cup butter, softened  
1/2 cup white sugar

2 cups sifted all-purpose flour  
1/2 cup any flavor fruit jam

## DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Cream butter and sugar until light and fluffy. Add sifted flour, and mix well. Shape dough into 1-inch balls and place on cookie sheets. Imprint your thumb in the center to make a 1/2-inch indentation. Fill with your favorite preserves.
3. Bake 15 to 20 minutes or until golden brown at the edges.

# Shortbread Cookies

2 cups butter, softened  
1 cup white sugar  
2 teaspoons vanilla extract  
4 cups all-purpose flour



## Directions

1. Preheat oven to 350 degrees F
2. Cream butter and sugar until fluffy. Stir in vanilla; add flour and mix well.
3. Put through cookie press and form cookies onto baking sheets. Bake for 10-12 minutes.