

2018 PA Farm Show  
Thumbprint Cookie Contest  
Winning Recipes

**1st Place**  
**Shelley Pokrivka**  
**York County**

Shelley's Farm Show Thumbprint Cookie

**Ingredients:**

¼ c butter, softened  
¼ c shortening  
¼ c packed brown sugar  
1 egg, separated  
½ tsp vanilla extract  
1 c flour  
¼ tsp salt  
¾ c finely chopped pecans and Walnuts (1/4C +1/8C each)  
2 c Favorite jelly or preserves (Elderberry)

**Directions:**

Preheat oven to 350 degrees. Mix butter and shortening until creamy, add egg yolk and vanilla. Mix dry ingredients together and combine all together.

Shape by teaspoon into balls. Roll each ball into beaten egg white and then nuts.

Place 1 inch apart on ungreased cookie sheet. Using finger or wooden spoon handle, make indentation into the center of each ball.

Bake for ten minutes. Fill each cookie with jelly or preserves. When all are filled, put back into oven and bake for 2 minutes. Cool and serve.

Yield: 3 dozen thumbprints

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**2nd Place**  
**Pamela Foor**  
**Bedford County**

Cherry Cheesecake Thumbprint Cookie

**Ingredients:**

8oz. Cream Cheese- Softened  
1/2C Softened Butter  
1 1/4C Sugar  
2 eggs  
1tsp Vanilla  
2 1/2C Flour  
1tsp Baking Powder  
½ tsp Salt

**Directions:**

Tart Cherry Preserve or Jam

Preheat oven 350 degrees. Line sheets with parchment paper.

In mixing bowl, combine cream cheese and butter, beat until light and fluffy, add sugar, eggs and vanilla.

In separate bowl whisk flour, baking powder and salt. Gradually add to creamed mixture, incorporate well. Batter is sticky. Drop by teaspoon onto baking sheet.

Bake 10-12 minutes. Take from oven. Make thumb indent in center brush with egg wash. Sprinkle with sugar, Bake 1 minute. Remove from oven. Let Cool.

Fill with tart cherry preserve or Jam. Dust with powdered sugar.

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**3rd Place**  
**Elizabeth Pokrivka**  
**York County**

Ginger Lime Pear Walnut Thumbprints Cookie

**Ingredients:**

¼ cup butter (soft)  
¼ cup shortening  
¼ cup brown sugar  
1 egg, separated  
½ teaspoon vanilla extract  
1 cup flour  
¼ teaspoon salt  
¾ cup finely chopped walnuts  
2 cups ginger lime pear preserves

**Directions:**

Preheat oven 350 degrees. Mix butter and shortening until creamy, add egg yolk and vanilla. Mix dry ingredients together and combine all together.

Shape by teaspoons into balls. Roll each ball into beaten egg white and then nuts.

Place 1 inch apart on ungreased cookie sheet. Using finger or wooden spoon handle, make indentation into the center of each ball.

Bake for ten minutes. Fill each cookie with preserves. When all are filled, put back into oven and bake for 2 minutes. Cool and serve.

Yield: 3 dozen thumbprints

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**4th Place**  
**Amanda Kurtz**  
**Lehigh County**

Cheery Cheesecake Thumbprint Cookies

**Cookie**

½ C butter, softened  
8oz Softened Cream Cheese  
1C Granulated Sugar  
1 Large Egg  
1tsp Vanilla Extract  
2 1/4C Flour  
1 1/2C tsp Baking Soda  
½ tsp salt  
1C Graham Cracker Crumbs  
1/3C Homemade Cherry Jam

Beat butter, cream cheese and sugar until creamy. Add egg and vanilla and mix until well blended. Mix flour, baking soda and salt together and slowly add to mixture until blended. Place dough in a plastic container and place in refrigerator to chill for at least 2 hours.

Preheat oven to 350 degrees. Line baking sheets with parchment paper.

Using a 1Tablespoon scoop, make balls of dough and roll each ball in graham cracker crumbs. Place dough balls on prepared cookie sheet. Place an indentation in each cookie using your fingertip or the back of a spoon. Baking cookies on middle rack at 350 degrees for 10 minutes, then press indentation in centers again and place back in oven for an additional 4 minutes or until slightly golden brown. Let cookies cool on cookie sheet for 10 minutes before placing on a cooling rack to finish cooling. When cookies are cool, place ½ tsp jam in each indentation.

Yields: 3 ½ Dozen Cookies

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**5th Place**  
**Dorothy Martin**  
**Lancaster County**

Classic Thumbprint Cookies

**Ingredients**

1/2C Butter, Softened  
1/2C Crisco All-Vegetable Shortening  
1/2C Firmly Packed Brown Sugar  
3 Large Eggs, Separated  
1 1/2 tsp Vanilla Extract  
1/4 tsp Salt  
2 C Pillsbury BEST all Purpose Flour  
2C Finely Chopped Pecans  
1C Smucker's Strawberry preserves or and Smucker's Preserve Jam

**Directions:**

Preheat oven to 350 degrees.

Beat butter, shortening and brown sugar in large bowl with mixer on high until light and fluffy. Add Egg yolks, vanilla and Salt. Beat until blended. Mix in flour on low speed until blended.

Beat egg whites in small bowl until foamy. Place pecans in separate small bowl. Roll Dough into 48 (1inch) Balls. Dip each into egg whites, then roll in pecans to coat. Place on baking sheets about 2 inches apart. Using back of teaspoon or your thumb, make rounded indentation in top of each ball of dough.

Bake 8 minutes. Remove from oven. Reshape center indentations, as necessary. Spoon 1 teaspoon preserves into each indentation. Bake an additional 3-5 minutes or until lightly browned. Cool 5 minutes. Remove from baking sheets to wire rack to cool completely.

Yield: 48 cookies