

Like most cookie recipes, these cookies freeze well making them the perfect holiday cookie. I place them in layers separated by parchment paper and seal them in a plastic container. They will defrost in about 20 minutes at room temperature.

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1st Place #14

Thumbprint Cookies

🕒 PREP TIME 30 minutes ⏱ COOK TIME 16 minutes ⌚ TOTAL TIME 42 minutes

🍴 SERVINGS 20 cookies 👤 AUTHOR Holly 🍽 COURSE Dessert 🍳 CUISINE American

Buttery soft cookies rolled in nuts and filled with jam are the perfect addition to any cookie tray!

★★★★★
3.67 from 3 votes

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Review

Ingredients

- 1/4 cup butter *softened*
- 1/4 cup shortening
- 1/4 cup firmly packed brown sugar
- 1 egg *divided*
- 1 teaspoon vanilla
- 1 cup flour *all purpose*
- pinch salt
- 1 cup walnuts *finely chopped*
- raspberry jam *seedless*

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Instructions

1. Preheat oven to 350°F.
2. Cream butter, shortening and brown sugar until fluffy. Add egg yolk and vanilla. (Set egg white aside in a small bowl.)
3. Combine flour and salt and add in a little at a time until incorporated.
4. Divide dough into 20 pieces and roll into balls. Beat egg white in a small bowl. Dip each cookie dough ball in the egg whites and then into the nuts, pressing to adhere.
5. Place each ball of dough about 2" apart and using the end of a spoon or your thumb, make an indentation in each cookie. Seal any cracks that form on the sides. Freeze 15-20 minutes.
6. Bake 16-18 minutes or until set. Remove from the oven and use the back of a 1/2 teaspoon to press the indents again if needed.
7. Fill indents with jam. Cool completely.

Recipe Notes

Pecans can be substituted for walnuts.

NUTRITION INFORMATION Calories: 118, Fat: 8g, Saturated Fat: 2g, Cholesterol: 14mg, Sodium: 24mg, Potassium: 39mg, Carbohydrates: 8g, Sugar: 2g, Protein: 1g, Vitamin A: 1.7%, Vitamin C: 0.1%, Calcium: 1.1%, Iron: 2.9%

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

 **KEYWORD** thimble cookies, thumbprint cookies

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#9

Concord Grape Pecan Thumbprints

¼ cup butter, softened
¼ cup shortening
¼ cup packed brown sugar
1 egg, separated
½ teaspoon vanilla extract
1 cup flour
¼ teaspoon salt
¾ cup finely chopped pecans
2 cups concord grape jelly

Preheat oven to 350 degrees. Cream butter and sugar in bowl of a stand mixer. Add egg yolk and vanilla. Mix dry ingredients except the pecans in a medium bowl. Gradually stir flour mixture into butter mixture.

Form into tablespoon sized balls. Roll each ball in beaten egg white, and then nuts.

Place on greased cookie sheet. Using finger, make an indentation into the center of each ball.

Bake for ten minutes. Fill each cookie with jelly. Cool and serve.

Yield: 3 dozen thumbprints

3rd
Place

#6

Cherry Pie Thumbprint Cookies

1 cup butter flavored Crisco
½ cup firmly packed light brown sugar
2 egg yolks
1/8 cup cold water
1 teaspoon vanilla extract
2 cups flour
½ teaspoon salt
1 ½ teaspoons baking soda
1 cup finely chopped glazed pecans
½ cup homemade sour cherry jam

Mix Crisco and brown sugar together in a mixer on medium speed for 3 minutes or until light and fluffy. Add egg yolks, water and vanilla and mix until well combined. Add flour, salt and baking soda to mixture and mix for an additional 1-2 minutes or until a soft dough forms. Cover dough with plastic wrap and place in the refrigerator for at least 2 hours to chill.

Heat oven to 350 degrees. Roll dough into 1 inch balls (1 ½ teaspoons). Roll balls in chopped pecans. Place balls 2 inches apart on a parchment paper lined cookie sheet. Place an indentation in the center of each ball with your finger or a spoon and bake for 5 minutes. Remove cookies and press the indentations again and place bake in oven for 5 more minutes. Let cookies completely cool on parchment paper. Place ½ teaspoon jam in the center of each cookie.

Yields: 4 dozen cookies

Red Currant Walnut Thumbprints

HTH
@kew

11/10

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 red currant jelly

Directions:

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

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 jelly. When all are filled, put back into oven and bake for 2 minutes. Cool and serve.

Yield: 3 dozen thumbprints

Apple Pie Jam Thumbprint Cookies

5th
Place

#2

1 cup butter or margarine

½ cup brown sugar

2 egg yolks

2 tsp vanilla

2 cups flour

½ tsp salt

2 egg whites

1 cup chopped pecans

½ cup apple pie jam

Beat sugar, butter, egg yolks. And vanilla with a wooden spoon until smooth. Stir in the flour. Refrigerate 30 min. Roll into 1 inch balls. Dip in egg white and then nuts. Bake at 375 for 10-12 min. Cool. Put in 1 tsp apple pie jam in center of cookie.