



Thumbprint Cookies (regular)

Ingredients

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|---------|------------------------------|
| 3 cups | all-purpose flour |
| ¾ cup | quick oats |
| 1 tsp. | salt |
| 1 tsp. | baking powder |
| 1 Tbsp. | corn starch |
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| 1 cup | butter |
| ¾ cup | sugar |
| ¾ cup | brown sugar |
| 1 large | egg |
| 1 large | egg yolk (discard the white) |
| ½ cup | water |
| 1 Tbsp. | vanilla |
| ½ tsp. | almond extract |
| | |
| 1 cup | jam (flavor of your choice) |



Directions

Heat oven to 375 degrees. In a medium bowl, stir together flour, oats, baking soda, salt, baking powder, and corn starch. In a large bowl, mix together margarine, sugar, brown sugar, egg, egg yolk, and water. Add vanilla and almond extract. Mix until combined.

Mix flour mixture into wet ingredients (dough will be thick). Mix until combined.

Roll dough into 1½-inch balls or use scoop and place 2 inches apart on ungreased baking sheet. Press thumb in center making an indentation. Spoon ½ tsp. fruit jam of your choice in center. Bake cookies in a 375 degree oven for 13-15 minutes until golden. Let cool on pan for 1 minute then transfer cookies to rack to cool completely.

Yields: 42 three-inch cookies

*** Serve warm right out of the oven or at room temp. These cookies keep for up to 1 week in a covered container or freeze for 6 months.*