

**2016 PA Farm Show
Thumbprint Cookie Contest
Winning Recipes**

1st Place
Elizabeth Pokrivka
York County

Plum 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 plum preserves

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 preserves. Cool and serve.

Yield: 3 dozen thumbprints

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2nd Place
Shelley Pokrivka
York County

Ginger Lime Pear Walnut Thumbprints

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 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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3rd Place
Pamela Foor
Bedford County

Lemony Poppy Seed Thumbprint w/ Blueberry Filling

1/2 cup softened butter
1/3 cup sugar
1 egg yolk
3/4 tsp. lemon extract

1/4 tsp. vanilla
1 1/4 cup flour
1/4 tsp. salt

Preheat oven to 350 degrees. Place butter, sugar, egg yolk, lemon extract, vanilla in large bowl. Beat at medium speed until creamy. Slow speed and add flour and salt. Beat until well mixed. Chill dough. Roll into 1 inch balls, roll in poppy seeds. Place on ungreased cookie sheet. Bake at 350 degrees for 8-10 minutes. Remove from oven. Cool. Add a homemade blueberry jam.

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4th Place
Rowen Harman
Adams County

Apple Cranberry Walnut Thumbprint Cookies

Cookie

½ cup butter, softened
¼ cup light brown sugar
1 egg
1 tsp. vanilla extract
1 cup flour
½ tsp. cinnamon
¾ cup walnuts finely chopped
8 oz. Apple Cranberry Walnut Jam

Preheat oven to 300 degrees. Line baking sheets with parchment paper.

Separate the egg, reserving the egg white. Cream the butter and brown sugar until light and then beat in the egg yolk and vanilla. Mix in flour and salt until well blended.

Lightly beat the egg white. Shape dough into balls. Roll in the egg white and then the nuts, pressing slightly to ensure they stick. Place on baking sheets about 2 inches apart. Bake for 5 minutes. Remove and with thumb, dent each cookie and allow to bake another 5 to 8 minutes.

Remove and allow to cool. Fill center with jam.

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5th Place
Amanda Elslager
Lancaster County

Blackberry Almond Thumbprint Cookies

Ingredients

1 cup butter, softened
1 cup brown sugar
2 large eggs, separated
2 ½ cups flour
½ tsp. salt
½ tsp. almond extract
2 cups sliced almonds
1 cup blackberry jam (homemade)

Directions:

1. In a standing mixer, beat butter and sugar until light and fluffy.
2. Add egg yolks and almond extract and beat well.
3. Mix flour and salt in a separate bowl and then mix slowly into the rest of the mixer in the stand mixer.
4. Push dough down into the bottom of the bowl and cover with plastic wrap. Refrigerate for 1-2 hours.
5. Preheat the oven to 325 degrees and put parchment paper on baking sheet.
6. Put the egg whites in shallow dish and whisk. In another shallow dish put the sliced almonds
7. Roll 1 tablespoon of dough into a ball. Coat in egg whites, then roll in sliced almonds.
8. Place on parchment paper. Using thumb, push a well into the center.
9. Fill with 1 tsp. of jam.
10. Bake until golden brown (about 12 minutes). Allow to cool. Enjoy!