

1st Place

Cherry Thumbprint Cookies

1 Cup of Butter (2 sticks or 8 ounces), room temperature
½ cup of sugar (light brown)
2 eggs, room temperature
1 teaspoon of vanilla extract
pinch of salt
2 cups of flour
1 cup of chopped nuts (½ cup chopped pecans and ½ cup chopped glazed pecans)
¼ cup of your favorite jam (I used homemade cherry jam)
Parchment Paper

Mix butter and light brown sugar together in a mixer on medium speed for 3 minutes or until light and fluffy. Add eggs one at a time and vanilla and mix until well combined. Add salt and flour 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. Using a tablespoon, roll dough into balls. Press bottom of balls in chopped pecans and then press tops of balls in chopped glazed pecans. Place balls 2 inches apart on parchment paper lined cookie sheets. Place an indentation in the center of each ball with your finger or a spoon and bake for 10 minutes. Remove cookies and press indentations again and place back in oven for 7 more minutes. Place a spoonful of jam in the center of each cookie.

Thumbprint Cookies Recipe - Yield: Makes 2 dozen cookies

2nd Place

2017 PA FARM SHOW MASER PANTRY THUMBPRINT COOKIE CONTEST

1 CUP OF BUTTER

1/2 CUP SUGAR

2 EGGS

2 CUPS FLOUR

1 TEASPOON VANILLA

PINCH OF SALT

1 CUP OF NUTS OPTIONAL

3/4 CUP OF YOUR FAVORITE JAM (*Elderberry Jelly*)

CREAM BUTTER & SUGAR, ADD EGGS, SALT & FLOUR. ADD VANILLA. ROLL INTO SMALL BALLS ROLL INTO THE NUTS. BAKE IN PREHEATED OVEN FOR 8 TO 10 MINS. REMOVE FROM THE OVEN USE END OF WOODEN SPOON TO MAKE A SMALL WELL IN THE OR USE YOUR FINGER. ADD JAM TO THE CENTER OF EACH COOKIE.

3rd Place

Thumbprints - PA Farm Show Recipe

Ingredients:

1 cup butter (soft)

1/2 cup sugar

2 eggs

1 teaspoon vanilla extract

2 cup flour

Pinch of salt

1 cup finely chopped walnuts

3/4 cups your favorite jam or jelly (lemon ginger pear jam)

Directions:

Preheat oven to 350 degrees. Mix butter and sugar until creamy, add eggs and vanilla. Mix dry ingredients together then combine wet and dry together.

Shape by teaspoons into balls. Roll each ball into 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 jam. When all are filled, put back into oven and bake for 2 minutes. Cool and serve.

Yield: 2 dozen thumbprints