

other 8 minutes. Fill with red and green powdered sugar frosting.

Mrs. Edward E. Kresak, Jr.

THUMB PRINT COOKIES

- 1 c. butter
- $\frac{1}{2}$ c. brown sugar
- 2 beaten egg yolks
- 1 tsp. vanilla
- 2 c. flour
- $\frac{1}{4}$ tsp. salt

Cream butter, add sugar, yolks, vanilla and flours sifted with salt. Form into 45 balls; roll in slightly beaten egg white then in $1\frac{1}{2}$ c. walnuts chopped. Bake 5 minutes in 375° oven and then make thumb print using $\frac{1}{2}$ tsp. measuring spoon for print. Then bake an-