



Holiday Thumbprint Cookies



SERVINGS

24



COOKING TIME

15 min

Filled with sweet fruit preserves and topped with chopped nuts and chocolate flavored decors, holiday thumbprint cookies are sure to be a hit at the cookie exchange or a yummy treat this winter. Not only will the kids enjoy these cookies, but they will also love helping decorate them.

Ingredients

- 1 ½ cups butter flavor crisco
- 1 cup firmly packed brown sugar
- 1 egg
- 1 tbsp vanilla
- 2 ½ cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 cups all-purpose flour
- 1/2 tsp salt (optional)
- 1 ¾ cups finely chopped nuts or chocolate flavored decors
- 2/3 cup fruit preserves

Cooking Instructions

1. Heat oven to 350°F.
2. Beat Crisco and sugar until fluffy.
3. Beat in egg and vanilla.
4. Add combined oats, flour and salt; mix well.
5. Form 1-inch balls; roll in nuts.
6. Place 2-inches apart on ungreased cookie sheet.
7. Press centers with thumb; fill with preserves.
8. Bake 12 to 15 minutes or until light golden brown.
9. Remove to wire rack; cool completely.