

Thimble Cookies

Cream $\frac{1}{2}$ c butter and $\frac{1}{2}$ c lightly packed brown sugar. Beat in 1 egg yolk and $\frac{1}{2}$ tsp vanilla. Stir in 1 c flour.

Shape into small balls.

Dip balls into lightly beaten egg whites and roll in 1 c finely chopped walnuts.

Bake 5 minutes at 325. Remove.

Make indent and fill with jam.

Bake another 10 or so minutes.

Double recipe makes 9 dozen nice small cookies.

These were Trav's favourite!