

Chocolate Thumbprint Cookies

Simple, tasty chocolatey cookies. Kids love them.

Submitted by: Pam L

Ingredients:

½ cup shortening (part butter)

1 square unsweetened chocolate, melted

½ cup sugar

1 egg yolk

½ teaspoon Goodman's Vanilla

½ teaspoon Goodman's Burnt Sugar

1 cup flour

¼ teaspoon salt

¾ cup finely chopped nuts (optional)

buttercream frosting

Quantity: About 3 dozen

Preparation:

Heat oven to 350 degrees. Mix shortening, melted chocolate, sugar, egg yolk, Goodman's Vanilla and Burnt Sugar thoroughly. Stir in flour and salt. Roll dough into balls (about 1 tablespoon per ball.) Roll in nuts, if desired. Place about 1 inch apart on baking sheet. Press thumb gently in center of each ball. Bake 10 to 12 minutes. Cool. Fill thumbprint with frosting.