

Cherry Thumbprints

Ingredients

2/3 cup unsalted butter, at room temperature

1/3 cup [granulated sugar](#)

2 large egg yolks

1 teaspoon [vanilla extract](#)

1/2 teaspoon [salt](#)

1-1/2 cups [all-purpose flour](#)

2 large egg whites

3/4 cup finely [chopped walnuts](#)

5 red [glacé cherries](#), halved

5 green [glacé cherries](#), halved

Directions

Preheat oven to 350 F. Line baking sheets with parchment paper or a non-stick baking mat. In a large bowl, beat together butter and sugar until light and fluffy. Beat in egg yolks, vanilla extract and salt. Gradually stir in flour. Form dough into 20 1-inch diameter balls. Dip in lightly beaten egg whites, then roll in nuts. Place 1 inch apart on prepared cookie sheets. Press down center of each with thumb to make a thumbprint. Place a cherry half in each indentation. Bake for 16 to 18 minutes, or until golden brown. Cool on baking sheet for 5 minutes, then remove to a wire rack to cool completely.