



# Thumbprints

Light, flaky, buttery, and filled with frosting!

2 sticks soft butter  
1 cup butter flavored Crisco  
1 egg  
1 ½ cups sugar  
4 cups all purpose flour  
1 tsp. Cookie Nip

Pour all ingredients in a bowl and mix. With lightly floured hands, roll the dough into balls and make a well in the top with your fingertip. Arrange on a baking stone with ½ " between cookies. Bake on 325 for about 12-15 minutes. They should not get brown.

Frosting  
4 cups sifted powdered sugar  
2 tsp white corn syrup  
¼ cup salt water  
1 tablespoon Cookie Nip

Recipe yields 8 doz cookies

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