

Julia White makes these **THUMBPRINT COOKIES** every year because they are easy, delicious and freeze well!

Thumbprints:

2/3 cups sugar

1 cup butter - softened

1/2 tsp almond extract

2 cups all-purpose flour

any flavor jam

Heat oven to 300 degrees. In a mixer, combine sugar, butter and almond extract until creamy. Add flour, mixing in as you go. Chill dough approx. 30 minutes. Shape into balls. Press middles with your thumb and fill with your favorite jam. Bake 15-20 minutes.