

### **Swedish Pastry Thumbprint:**

¼ cup shortening

½ cup butter

1 egg yolk

1 tsp. vanilla

1/3 cup sugar

1 ½ cup flour

1/8 tsp. salt

Cream shortening, butter and sugar well, add egg yolk and vanilla, beating well. Add sifted flour and salt, mixing well. Chill dough. Form small balls-roll in slightly beaten egg white, then in chopped nuts. Press thumb into center after placing on cookie sheet. Bake 375 for 8-10 minutes until lightly browned.

Dollop strawberry preserve on each cookie, keep in cold place for storage.