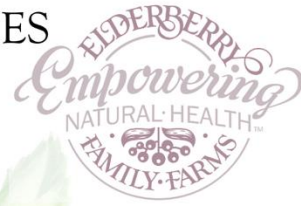


ELDERBERRY THUMBPRINT COOKIES



Ingredients:

¼ cup butter, softened	¼ cup shortening
¼ cup packed brown sugar	1 egg yolk
½ tsp vanilla	1 cup flour
¼ tsp salt	Granulated sugar for dipping
Elderberry Jam or Elderberry Orange Jam	

Heat oven to 350 degrees. Combine butter, shortening, sugar, egg yolk and vanilla and mix thoroughly. Add flour and salt and mix until dough begins to hold together. Measure dough by ½ TBS and form into balls. Roll the balls in granulated sugar. Place dough balls about 1 inch apart on an ungreased baking sheet. Press thumb deeply into the center of each dough ball and fill each imprint with jam. Bake about 10 minutes or until light brown around the edges. Remove immediately from baking sheet and cool completely. Enjoy!

Recipe by Anne Marck

If you like unique flavors, our Elderberry Orange Jam is a combination of elderberry juice, sugar, pectin, orange juice concentrate, orange peel, orange oil, and lemon juice, and it tastes wonderful!

Today we're trying it in our Elderberry Thumbprint Cookie Recipe. Thumbprint cookies are a lot like sugar cookies, but less sweet. They're crispy on the outside and soft and buttery on the inside.

But the best part is the little thumbprint in the middle filled with our Elderberry Orange Jam. It's a bit like eating a tiny little jam tart. YUM!

You've got to try these!