

Sonja Heine Pecan Thumbprints

½ cup butter

½ cup brown sugar

1 egg, separated

1 cup flour

1 lb. pecans, crushed (can start with a little less)

1 cup of your favorite jelly or jam

Preheat oven to 350°

Cream the butter and brown sugar together (use electric mixer or food processor)

When creamed, add the egg yolk and flour. The dough will be creamy but not too sticky.

Roll dough into ½ inch balls.

Whisk egg white with a bit of water. Dip balls into the egg white, then roll into the crushed pecans.

Bake at 350° for 5 minutes. Remove cookie sheet from oven, and push down the center of each ball with a spoon to form a well.

Return cookie sheet to oven, and bake for an additional 10 minutes (bottoms should be slightly browned.)

Remove from the oven and add your favorite jelly into the 'well' in the center.