**Rosenmunner “Swedish thumbprint cookies”**

**Ingredients:**1/2 cup unsalted butter, softened

1/4 cup white sugar

1 cup sifted all-purpose flour

1/4 tsp vanilla extract

1/8 tsp salt

1/4 cup any flavor fruit jam

**Directions:**

1. Preheat oven to 375°F.
2. Cream butter and sugar until light and fluffy.
3. Measure 1 cup of flour and sift it into your mixing bowl.
4. Shape dough into 1-inch balls and place on cookie sheets about 2 inches apart from edges and each other.
5. Use your thumb or small measuring spoon to imprint the center to make a 1/2-inch indentation.
6. Fill with your favorite fruit jam or preserves. **NOTE:** Resist the urge to overload your cookies with a lot of jam. Too much will boil over in the oven.
7. Bake for 11-15 minutes or until golden brown at the edges.
8. Yields about 14 cookies.