

Mickey's Chocolate Thumbprints

Source: Mickey Sweeney at the Cookie Exchange, Dec. 2000

Ingredients

- 1 cup Butter
- 1 cup Sugar
- 2 Egg Yolks
- 1 teaspoon Vanilla
- 2 Sq Unsweetened Chocolate, Melted
- 2 cups Flour
- ½ teaspoon Salt (optional)

Method

Cream together; 1 c. butter and 1 c. sugar

Beat in 2 egg yolks, 1 tsp vanilla, 2 sqs. melted unsweetened chocolate

Stir in 2 c. flour, ½ tsp salt

Roll into 1" balls, roll in sugar. Place on ungreased cookie sheet. Press thumbprint in each center.

Bake at 350°F for 10 minutes (just until set; don't overbake)

Allow cookies to cool and then fill with butter frosting or jam or whatever you like. Mickey filled hole with cream cheese and brandied cranberries. Fabulous!