



## THUMB PRINTS

- 1/2 Cup Butter
- 1/2 Teaspoon Salt
- 1 Teaspoon Vanilla
- 1/2 Cup Packed Brown Sugar
- 1 1/2 Cups Sifted Flour
- 2 Tablespoons Milk
- 1/4 Cup Semisweet Chocolate Pieces, Chopped
- Sifted Confectioners' Sugar

### CHOCOLATE FILLING

- 3/4 Cup Semisweet Chocolate Pieces
- 1 Tablespoon Shortening
- 2 Tablespoons Corn Syrup
- 1 Tablespoon Water
- 1 Teaspoon Vanilla

## DIRECTIONS

1. Heat oven to 375 degrees.
2. Mix butter, salt, vanilla and brown sugar until light and fluffy.
3. Blend in flour, milk and chocolate pieces.
4. Shape into 1 inch balls.
5. Make a depression with thumb in each.
6. Bake 10 to 12 minutes.
7. Roll in confectioners' sugar and cool.
8. In a double boiler over hot water, melt chocolate and shortening for filling.
9. Cool slightly.
10. Add corn syrup, water and vanilla.
11. Heap into center of cooled cookies.