

Nana's Thumbprint Cookies



Submitted by Amy Parlin Feldman

(passed down from Joan Bona Parlin's side of the family)

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Tags : Dessert Medium

Serves 20
Prep Time 30 min
Total Time 1 hour

INGREDIENTS

Make Cookies

1 1/2 cup sifted flour

1/2 t. salt

1/2 cup butter

1/2 cup brown sugar, firmly packed

1 t. vanilla

INSTRUCTIONS

2 T. milk

1/4 cup chopped chocolate chips

3/4 cup confectioner's sugar

Fill cookies:

3/4 cup chocolate chips

1 T. butter

2 T. corn syrup

1 T. water

1 t. vanilla

Step 1 :

Make Cookies:

Sift flour and salt. Blend together sugar, butter and vanilla, then add flour mixture, milk and chocolate bits.

Form dough into 1-inch balls. Place on ungreased cookie sheet.

With thumb, press down to make a depression in the center of each ball.

Bake at 375 for 10-12 minutes. Roll in confectioners sugar while still warm.

Step 2 :

Fill Cookies:

Melt slowly all together. Cool for 5 minutes, then fill cookies.