

Chocolate Cherry Thumbprint Cookies

By Branch Manager Sandi Pratt-Engle

1 cup softened butter/margarine

1/4 teaspoon salt

1-3/4 cups flour

4 squares Semi sweet chocolate, melted

1 teaspoon vanilla

1 cup powdered sugar

2 jars maraschino cherries, well drained

HEAT: Oven 350F

BEAT: margarine and salt in bowl until light and fluffy. Gradually beat in sugar and vanilla. Mix in flour and nuts. Refrigerate dough 1 hour. Roll into 3/4-inch balls. Place 1-1/2 inches apart on ungreased cookie sheets.

BAKE: 5 minutes. Remove from oven and make depression in center of each with thumb or spoon. Bake 10 minutes or until lightly browned. Cool 3 minutes; remove from cookie sheets. Cool completely on wire racks. Place cherry in center of each cookie. Drizzle with melted chocolate. Let stand at room temperature until chocolate is firm. Makes about 4 dozen.