

# Strawberry Thumbprint Cookies

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- 1 cup Food Club sugar
- 1 egg
- 2 teaspoon Food Club vanilla
- 1 cup strawberry pie filling
- 2 1/2 cups Food Club all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon Food Club salt
- 1 cup Food Club butter, softened

Preheat oven to 325°F. Combine flour, baking powder, and salt in medium bowl. Cream butter and sugar in a large bowl with electric mixer. Add egg and vanilla; beat until well mixed. Gradually add flour, mixing at low speed until blended. Roll dough into 1" balls and place apart on baking sheets. Flatten each ball of dough into a 2" round and gently press a thumbprint into the center of each. Spoon 1 teaspoon pie filling into each thumbprint. Bake 18 minutes or until brown. Cool on wire racks.