



Chocolate Thumbprint Cookies



SERVINGS

48



COOKING TIME

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Chocolate thumbprint cookies are a sweet dessert perfect for the holidays or entertaining a crowd. Topped with chocolate candy pieces and chopped nuts, these cookies are a bite sized festive treat.

Ingredients

- 1 Cup(s) (2 sticks) margarine or butter, slightly softened
- 1 Cup(s) firmly packed brown sugar
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 Teaspoon(s) vanilla
- 1 2/3 Cup(s) ground macadamia nuts or pecans, divided
- 1 1/4 Cup(s) all-purpose flour
- 2 Egg(s)
- 48 chocolate candy pieces, unwrapped

Cooking Instructions

1. Heat oven to 350° F.
2. Lightly grease cookie sheet.
3. Beat together margarine and sugar until creamy.
4. Add egg yolks and vanilla; beat well.
5. Add combined oats, flour and 2/3 cup ground nuts; mix well.
6. In small bowl, beat egg whites with fork until frothy.
7. Shape dough into 1-inch balls.
8. Dip in egg whites; press one side into remaining nuts.
9. Place ball nut side up 1-inch apart on prepared cookie sheet; press thumb deeply in center of each.
10. Bake 8 minutes; remove from oven; Place one chocolate piece in each center.
11. Return to oven and continue baking 5 to 7 minutes or until cookies are lightly browned.

12. Remove to wire rack; cool completely.
13. Store in tightly covered container.