

# Thumbprint Cookie Dough

**Makes:** 75 servings

75 Servings

Ingredients	Weight	Measure
Flour	2 lb 2 1/2 oz	1 qt and 3 1/2 cups
Margarine		2 2/3 cups
Sugar	12 oz	1 1/2 cups
Orange juice, frozen, thawed, reconstituted		1/4 cup and 3 1/2 Tbsp
Egg, fresh, whole		1 each
Fruit filling recipe, jelly or preserves		1 qt and 3/4 cups

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>106</b>	
Total Fat	6.6 g	
Protein	1 g	
Carbohydrates	10 g	
Dietary Fiber	NA	
Saturated Fat	1.3 g	
Sodium	76 mg	

## Directions

1. In mixer bowl blend flour, margarine, and sugar.
2. Moisten with orange juice and egg.
3. Drop 1-ounce mounds onto greased cookie sheets.
4. Make deep imprint in the center of each unbaked cookie mound with the end of a wooden spoon dipped in flour.
5. Bake in 350°F conventional oven for 10 minutes; these cookies will only set, they will not be browned.

6. Fill center of each cookie with 1 Tbsp fruit filling, jelly, or preserves.
7. Return sheet trays to oven and bake 5 minutes longer to set filling.

## Notes

Serving Tips:

This dough will freeze well for later use. Refer to "Spiced Plum Filling" for filling recipe.