

Strawberry Jam Cookies

(This is a variation of my family's traditional recipe)

½ c. shortening

½ c. butter

2/3 c. sugar

1 tsp. salt

1 tsp. vanilla

2 eggs

3 & 1/3 c. flour

Beat together until creamy the shortening, butter, sugar, salt, vanilla and eggs. Blend in the flour. Form balls the size of a walnut and press a thumbprint in each. Place on a greased cookie sheet. Put a dollop of jam in each dent. Bake at **375** degrees F. for **10-12** min. Be careful to cool because the jam will be super hot just out of the oven.

*After making the dent, you can dip the cookie in colored sugar to decorate, or chopped nuts.

