



Italian Christmas Kisses

½ cup of softened butter

1/3 cup of sugar

1 egg separated (Reserve the egg white in a separate bowl. The yolk goes into batter)

¼ tsp. of vanilla

¼ tsp. of almond extract

1 cup of pecans chopped extra fine

Stir ingredients all together and add 1 cup of flour and ½ tsp. of salt. Form dough into balls. Roll and dip the balls of dough into the egg white. Once dough is completely covered with egg white, roll them in chopped pecans. Place them on a lightly greased cookie sheet. Make thumb depression in the center of each dough ball. Bake at 300 degrees for 25 minutes. Cookies may not look as if they are fully cooked, but when cool, they set up. Spoon desired jam in depressions on top of cookie.

Suggested jams: raspberry, apricot, and blackberry

Yields: 15 – 18 cookies depending on size of dough