

# Maple Walnut Thumbprints

Recipes



½ cup butter or margarine, softened  
 1 cup Bascom Family Farms pure maple sugar  
 1 egg  
 1 tsp vanilla extract  
 1-3/4 cups all-purpose flour  
 ½ tsp baking soda  
 ¼ tsp salt

#### Filling:

1 cup chopped walnuts  
 ½ cup Bascom Family Farms pure maple sugar  
 ¼ cup sour cream

In a mixing bowl, cream the butter and maple sugar. Beat in egg and vanilla. Combine flour, baking soda and salt; gradually add to the creamed mixture. Refrigerate for 30 minutes.

Roll into 1-in. balls. Place 2 in. apart on parchment paper lined baking sheets. Using the end of a wooden spoon handle, make an indentation in the center of each ball. Combine filling ingredients; spoon about 1 teaspoonful into each cookie. Bake at 350° F for 11-13 minutes or until lightly browned. Cool for 5 minutes before removing to wire racks. Yield: about three dozen.



For maple product sales and service call: **888-266-6271**  
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