

Thumbprint Cookies

1 pkg. (8 oz.) Cream Cheese, softened
3/4 cup (1-1/2 sticks) butter, softened
1 cup sugar
2 tsp. Nielsen Massey Madagascar Bourbon vanilla
2-1/4 cups flour
1/2 tsp. baking soda
1 cup Chopped Pecans
1-1/4 cups fruit preserve

HEAT oven to 350°F. Beat cream cheese, butter, sugar and vanilla with mixer until blended. Add flour, baking soda and pecans; mix well. Refrigerate 30 min.

SHAPE dough into 1-inch balls. Place, 2 inches apart, on baking sheets. Indent centers.

BAKE 10 min. Fill each cookie with about 1 tsp. preserves. Bake 8 to 10 min. or until golden brown. Cool on baking sheets 2 min. Remove to wire racks; cool completely.