Jam Thumbprints

375 degrees

1 c shortening

½ c brown sugar

2 egg yolks (reserve whites)

1t vanilla

2 c flour

½ t salt

1t baking powder

1 c crushed corn flakes

Raspberry jam

Cream butter and sugar, add yolks and vanilla. Mix dry ingredients in separate bowl, then add to creamed mixture. Roll into 1” balls. Dip balls in reserved egg whites the in corn flakes. Place on cookie sheet and make dimple in each. Fill dimple with raspberry jam.

Bake 10-15min or until light golden brown.