

Bird's Nests

These are perfect for any tea party, wedding or baby shower.

Yields 15-20 Servings

INGREDIENTS:

- ½ cup butter
- ¼ cup brown sugar
- 1 egg (separated)
- 1 cup flour
- 1 ½ cup walnuts, finely ground and placed in a small bowl
- 1/3 cup of raspberry (or your favorite) jam



These cookies, often called Thimble cookies, Jam Thumbprints, Swedish Dainties, or Swedish Tea Rings, are a Christmas tradition passed down from my mother, our biscotti queen. Their delicate flavor makes them ideal for tea parties, weddings, baby showers, or simply enjoyed with coffee or tea. Be warned, their deliciousness makes it hard to stop at just one.

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Whisk egg white in a small bowl and set aside.
3. In another bowl beat butter and sugar until creamy. Add egg yolk, cream again then mix in flour.
4. Roll dough into pieces the size of a marble. Roll in egg white, then in ground walnuts.
5. Place cookies 2 inches apart on a lined cookie sheet and press the center of the cookie with your index finger.
6. Bake for 5-8 minutes.
7. Remove from the oven and press center of cookie again then return to oven to bake 5-8 more minutes.
8. Cool completely on a rack before filling the center with approx. ¼ tsp. of desired jam.

Store in an airtight container or tin for up to 2 weeks.