

## Thumbprint Cookies

### Ingredients

1/2 cup margarine  
1/4 cup brown sugar  
1/4 cup white sugar  
1 egg white  
1 teaspoon vanilla  
1/4 teaspoon salt  
2 cups all-purpose flour, sifted

### Icing

1/4 cup soft margarine  
1 teaspoon vanilla  
2 cups confectioners sugar  
2 tablespoons milk  
few drops of food coloring

### Directions

Preheat oven to 375 degrees. Combine the first six ingredients thoroughly. Stir in flour to make a stiff dough.

Work dough with hands to make a smooth ball. Portion and roll into one-inch balls. Place on ungreased baking sheet.

Press thumb on each ball to make a deep print.

Bake 12 to 15 minutes. Do not allow to brown. Allow cookies to cool before icing.

Blend icing ingredients together and spread on cookies.