Russian Tea Cakes/ Thumbprint Cookies

**Ingredients**

*Prep: 20 minutes*

 *Bake: 10-12 mins/ sheet*

*Cool: 10 mins*

*Makes about 4 dozen*

* 1 cup butter, softened
* ½ cup powdered sugar
* 2 teaspoons vanilla
* 2 ¼ cups all-purpose flour
* ¾ cup chopped nuts (normally don’t use)
* ¼ teaspoon salt
* Powdered Sugar

**Directions**

Heat oven to 400 degrees\*\*

1. Mix butter, ½ cup powdered sugar and the vanilla in a large bowl
2. Stir in flour, [nuts if using], and salt until dough holds together
3. Shape dough into 1-inch balls
4. Place about 1-inch apart on ungreased cookie sheet\*\*
5. Bake 10-12 minutes, remove immediately to a cooling rack
6. Cool for 5 minutes
7. \*If rolling with sugar, now wile warm, and then cool another 5 minutes

\*\*If using this dough for thumbprint cookies:

Heat oven to 325 degrees

5. Make a thumbprint with a teaspoon or ½ teaspoon and fill with seedless jam

6. Bake for 15-20 minutes

7. Cool on wire rack for 5-20 minutes, until jam is no longer scalding hot