Mango Jam Thumbprint Cookies
Makes 25 to 30 servings

Mango Jam Ingredients:
2 ripe mangos, peeled, pitted and diced into small pieces
1 Tbsp sugar
Zest of ½ lime

Instructions:
In a small saucepan, add mangos, sugar and lime zest. Mash with a potato masher to release some of the juices from the mango. Bring to a simmer for 20 to 30 minutes, stirring occasionally, mashing again halfway through. Set aside to cool.

Thumbprint Cookie Ingredients:
2 large eggs, whites and yolks divided
1½ cups walnuts, finely chopped
1 cup unsalted butter, softened
½ cup packed brown sugar
2 cups all-purpose flour
1 tsp vanilla extract
½ tsp salt
Mango Jam

Instructions:
Preheat oven to 300 F. In a small bowl, whisk egg whites. In another small bowl, add chopped walnuts. In a medium mixing bowl, cream butter, brown sugar and egg yolks until light and fluffy. Add flour, vanilla and salt. Mix until well combined. Scoop dough into 1½-inch balls. Dip in egg whites, then roll in walnuts until coated. Place 2 inches apart on parchment-lined cookie sheets. Bake for 5 minutes, or until slightly puffed. Remove from the oven. Use your thumb to gently press an indent in the center of each cookie. Spoon Mango Jam into each thumbprint, filling it to the brim. Return cookies to the oven. Bake for 8 minutes, or until set. Remove from the oven. Transfer to wire racks to completely cool.

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