

Chocolate Cherry Nut Thumbprints

3/4 cup sugar
2/3 cup (1 stick and 3 tbsp) butter, softened
2 eggs
1 tsp vanilla
2 cups Semi Sweet Chocolate morsels, divided
2 cups quick oats
1 1/2 cups all-purpose flour
1 tsp baking powder
1/4 tsp salt
2 egg whites, slightly beaten
1/2 cup finely chopped pecans
Two 10-oz jars (2 cups) maraschino cherries, drained, patted dry

Heat oven to 350 degrees. Beat sugar, butter, eggs and vanilla until smooth. Add 1 cup morsels, melted; mix well. Stir in oats, flour,

baking powder, and salt; mix well. Cover; chill dough 1 hour. Shape into 1-inch balls. Dip in egg whites and then roll in pecans. Place 2 inches apart on ungreased cookie sheet. Press deep centers with thumb. Place cherry into each center. Bake 10-12 minutes until set. Remove to wire rack; cool completely. Drizzle cookies with remaining 1 cup chocolate morsels, melted.

* For a shinier chocolate when dried, melt with a little Crisco.