

# Nanaimo Thumbprints

## Submitted by Jennifer Hooper

Whip together:

½ c butter

¾ c sugar

Add: 1 egg, 1 tsp vanilla

In a separate bowl, mix together:

¾ c graham cracker crumbs

1 c plus a few tbsp flour

½ c cocoa

1 tsp baking powder

¼ tsp salt

Mix with the butter/sugar combination, then add ¾ c walnuts, ¾ c coconut (optional)

Roll into 1 inch balls and bake 7-9 minutes at 350 degrees or until the wet look is off them. Pull them out and indent them with a spoon. I use my ½ tsp measuring spoon. Let them cool on the pan for a minute or two then transfer them to the cooling rack.

### Filling

Mix together:

½ c unsalted butter

2 tbsp cream plus 2 tsp cream

2 tbsp vanilla custard powder

2 cups icing sugar, add enough so the icing is not runny at all

Using a piping bag or Ziploc bag with corner cut off, deposit filling into the center of cookie.

