

Coconut Thumbprint Cookies

Source: saltmoore.com

Ingredients

1/2 C butter
1 package yellow cake mix
1 T water
2 eggs
1 1/2 C flaked coconut
1 C favorite jam, jelly, or preserves

Directions

1. Preheat the oven to 375
2. Cream the butter in a mixing bowl with a hand mixer or a stand mixer until soft, creamy, and light.
3. Add half the cake mix, water, and eggs and mix. Add the rest of the cake mix and beat until smooth. Stir in the coconut.
4. Roll the dough into small balls using a tablespoon. Place the balls about 2 inches apart on a greased cookie sheet. Bake for 10 minutes.
5. Remove from the oven and make a small indentation using either a teaspoon or your thumb. Bake another 5 minutes longer or until the bottoms are golden brown.
6. Remove from the oven and cool on wire racks. Place about 1 teaspoon of jam, jelly, or preserves in the center of each cookie.

Makes about 3 dozen