**Thumbprint Cookies**

1 pkg (250 g) cream cheese, softened

180 mL margarine, softened (= 1.5 square)

250 mL sugar

10 mL vanilla

560 mL flour

2 mL baking soda

250 mL finely chopped walnuts or coconut (optional)

60 mL jam

1. Cream together cream cheese and margarine. Add sugar and vanilla, mix well.
2. In a second bowl, combine flour and baking soda.
3. Add flour mixture to creamed mixture; mix well.
4. Add finely chopped walnuts or coconut to dough. Refrigerate 30 minutes.
5. Preheat oven to 350 F. Shape dough into 1 inch balls. Place on ungreased baking sheets. Indent centers. Bake 10 minutes. Fill each cookie with 2-5 mL jam. Continue baking 8-10 minutes or until golden brown.