

Goosebumps 2

Slappy's Holiday Thumbprint Cookies

Ingredients:

1 cup (2 sticks)
unsalted butter,
softened

1/2 cup light brown
sugar, packed

2 egg yolks

1 tsp. vanilla extract

2 cups all-purpose
flour

1/4 tsp. salt

36 Haribo gummy
bears (pick red and
green to be festive)

holiday sprinkles

Directions:

Preheat the oven to 350 degrees and line a cookie sheet with parchment paper.

In a large bowl, mix butter and brown sugar together. Add egg yolks, one at a time, and then stir in the vanilla extract. Fold in flour and salt, stirring until completely combined. Cover bowl with plastic wrap and set in the freezer for 10 minutes.

After 10 minutes in the freezer, shape dough into tablespoon-sized balls. Decorate cookie balls with desired holiday sprinkles. Arrange 1–1/2 inches apart on the cookie sheet. Using your thumb, press a hole in the middle of each ball. Make sure to make the hole deep and wide enough so the gummy bears don't spill out, but not too deep or you will crack the sides of the cookie during baking.

Bake cookies for 8–10 minutes, or until the cookies look almost done. Take out the cookie sheet from the oven and place a single gummy bear in each cookie cavity. Return cookie sheet back to oven and bake until the gummy bears completely melt (should take about 2 minutes).

Let cookies cool and enjoy before Slappy gets to them first!