

# Nutty Jam Thumbprints

Yield: 24 min  
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/georgia-s-tennessee-jam-cake-recipes>

## Ingredients:

- 1/4 cup granulated sugar
- 2 cups all purpose flour spooned into measuring cup and leveled-off
- 1/2 teaspoon salt
- 1 1/2 cups pecans
- 1/2 pound unsalted butter softened and cut unto 1-inch chunks
- 2 teaspoons vanilla extract
- confectioners sugar for dusting
- 1/2 cup jam favorite, jelly or preserves, best quality, such as Bonne Maman

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 20 milligrams
4. Fat: 14 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 5 grams
8. Sodium: 55 milligrams
9. Sugar: 6 grams

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