

Lemon Verbena Fingerprint Cookies

1 cup butter, unsalted
1/2 cup light brown sugar
2 eggs -- separated
2 1/2 cups flour, all-purpose
1 cup walnuts -- finely chopped
lemon verbena jelly- (*recipe below*)
3/4 cup confectioner's sugar
1 tablespoon fresh lemon juice

Beat together the butter and brown sugar. Beat in egg yolks. Stir in flour. Chill dough for 1 hour. Form dough into 1" balls. Dip in slightly beaten egg whites and then roll in nuts, pressing to make them adhere. Place on lightly greased baking sheets and make an indentation in each with your finger. Fill with a bit of the lemon verbena jelly. Bake at 350 degrees 12-15 minutes until lightly browned. Cool. Combine confectioner's sugar and lemon juice and drizzle a bit on each cookie. Let dry, before stacking.

Lemon Verbena Jelly

2 cups lemon verbena leaves -- torn
2 1/2 cups boiling water
1/4 cup cider vinegar
4 1/2 cups sugar
1/2 bottle liquid pectin (Certo™)

Put the lemon verbena leaves in a medium bowl and pour the boiling water over them. Cover and let stand for 15 minutes. Strain and measure out 2 cups of the infusion to a large saucepan. Add vinegar, sugar and bring to a boil, stirring constantly. Add food coloring and pectin and bring to a hard boil for 1 minute. Pour into sterilized jars and seal according to manufacturer's directions.