



Cheesy Hot Jam Cookies

Need an appetizer or dessert for a picnic? These Cheesy Hot Jam Cookies will hit the spot! We sell this hot pepper jam at our farmstands. This recipe came from our wonderful employee, Cassandra.

Ingredients:

2 cups shredded cheddar cheese

1 cup all-purpose flour

6 Tablespoons chilled butter, chopped

1/2 cup hot pepper jam (sold at Keller's Farmstand)

Directions:

Blend cheddar cheese, flour, and butter in a food processor or mix with a pastry blender or fork until dough is a coarse-meal texture and forms into a ball. Wrap dough in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 400 degrees F.

Shape dough into 1 1/2-inch balls and place 1 inch apart on a baking sheet. Press thumb into top of each ball, creating an indentation. Spoon about 1 teaspoon hot pepper jam into indentation. Bake until edges are golden brown, about 10 minutes. Makes about 3 dozen cookies.

