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Cheesy Hot Pepper Jam Thumbprint Recipe

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CHEESY HOT PEPPER JAM THUMBPRINT RECIPE

Ingredients

- 2 cups shredded Cheddar Cheese
- 1 cup all-purpose flour
- 6 Tablespoons (Tbsp.) chilled butter, chopped
- 1/2 cup Cherchies Strawberry Hot Pepper Jam, Cherchies Cranberry Hot Pepper Jam, or Cherchies Cherry Hot Pepper Jam, (For a sweeter option, try our Cherchies Blackberry Preserves, Cherchies Champagne Preserves with Champagne, or our Cherchies Fig Preserves with Cinnamon)

Preparation

1. Preheat oven to 400 degrees.
2. Blend butter, flour, and cheese in a food processor until dough forms into a ball.
3. Wrap dough in plastic wrap and chill in refrigerator for 30 minutes.
4. Roll dough into small balls (about 1 1/2 inch in diameter) and place 1 inch apart on a baking sheet.
5. Bake in the oven for 5 minutes. Remove cheese cookies from the oven, and press your thumb into the top of each ball, creating a well. Spoon 1 teaspoon pepper jam into the well. Bake for another 5 minutes, or until edges are lightly brown.



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