



SWEET HEAT jam co.

the jam with attitude

CHEESE & SWEET HEAT COOKIES

INGREDIENTS

Filling

- ¾ cup Sweet Heat (pick your favorite flavor)
- 1½ cups Chopped pecans
- ½ teaspoon Salt
- 2 tablespoons Brown sugar
- ¼ teaspoon Ground cinnamon

Break up jelly with fork

Add other ingredients, mix well.

Cookies

- 2 cups Sifted flour
- 2 cups American cheese, grated
- ½ teaspoon Salt
- ½ cup Margarine
- ¼ cup Milk

DIRECTIONS

Preheat oven to 350° F

Mix flour, cheese, and salt together

Cut in margarine with a pastry blender

Stir in milk

Wrap dough in foil, and chill in refrigerator

Roll chilled dough thinly on lightly floured board

Cut into desired shapes (squares, fingers, etc.)

Spread half the shapes with filling, cover with remaining shapes. Press edges together well to seal

Place on ungreased baking sheet, bake about 10 minutes

Makes about 30 cookies