5/10/17 Cheesy Hot Pepper Jam Thumbprint Recipe

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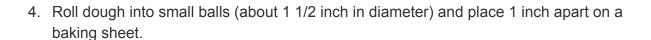
## CHEESY HOL PEPPER JAM CHUMBPRING RECIPE

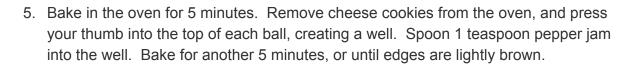
## Ingredients

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

## **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.







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