



## Savory Cheddar Cheese Thumbprint Cookies using Jalapeno Jams



Recipe by Sandy - San-man Gardens  
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### Ingredients:

- 1 1/2 cups shredded white cheddar cheese
- 1/2 cup freshly grated parmesan cheese
- 1/2 cup butter, softened
- 1 egg yolk
- 1/4 teaspoon pepper
- 1 cup of flour
- 1 cup finely chopped pecans or unblanched almonds
- 1 cup hot pepper jelly

### Directions:

1. Refrigerate for 15 minutes.
2. Bake 15 minutes or until firm outside and lightly golden. Remove the baking sheet from the oven and place the baking sheet on a cooling rack, allowing the cookies to cool directly on the baking sheet. At this point cookies can be stored in air tight containers at room temperature or frozen.
3. Preheat oven to 350 F. In food processor, pulse together cheddar and parmesan cheeses with butter until smooth.
4. Add egg yolk and pepper, pulse until blended.
5. Add flour; pulse just until soft dough forms.
6. Place pecans on plate.
7. Place 1 cup water in bowl.
8. With hands, roll scant tablespoons of dough into 1-inch ball.
9. Dip in water, roll in nuts to coat.
10. Place on ungreased baking sheet, with thumb, make indentation in center of each.
11. Before serving, fill indentations with hot pepper jelly. If you have stored the cookies for a time before serving them, you can re-crisp them by baking them at 350 for 3 minutes then allow them to cool fully before adding the jelly.

12. Servings: 36 - Great Christmas-Cookies

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Contact Sandy for ordering Jellies & Jams.