JAMMIN' THUMBPRINTS



INGREDIENTS:

· 11/2 cups butter

- · 2 eggs
- · 8 oz. cream cheese
- · 2 tbsp. lemon juice
- · 11/2 tsp. lemon zest
- · 11/2 cups granulated sugar
- · 4 1/2 cups all-purpose flour
- · 1/3 cup confectioners' sugar
- · 1 cup **Fruipeño** jammin' dr soda jelly

DIRECTIONS:

Combine butter, sugar and softened cream cheese; mix until blended. Blend in eggs, lemon juice and rind. Add combined dry ingredients and mix well. Chill until dough is stiff. Preheat oven to 350° F. Shape a tablespoon full of dough into balls. Place on ungreased cookie sheet and flatten slightly. Indent centers and fill with jelly. Bake for 15 minutes.

When the cookies have cooled, sprinkle with confectioners' sugar.



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