

Savory Cheddar and Pepper Jelly Cookies

Recipe adapted from “Thanksgiving 101” by Rick Rodgers

8 oz (2 cups) Sharp Cheddar cheese, shredded

6 TBL (3/4 stick) unsalted butter, softened

1 cup flour

1/3 cup hot pepper jelly

Place cheese and butter in a food processor (could be creamed by hand or mixer); add flour and process until the mixture forms a soft dough. Gather up the dough and divide into two flat disks. Wrap in wax paper and freeze until chilled, about 45 minutes. (You really don't need to chill the dough)

Position two racks in the center and top third of the oven and preheat to 400°. Line two baking sheets with parchment or use nonstick sheets.

Using 1 teaspoon dough for each, roll the dough into small balls and place 1 inch apart on the sheets. Bake 5 minutes. Remove from the oven. Using the handle of a wooden spoon or 1/2-inch-thick dowel, poke an indentation in each cookie. I use the handle of my dough whisk to form the indentation for the jelly. Place a dollop of the jelly into the indentations.

Return to the oven and bake, switching the positions of the sheets from top to bottom halfway through baking, until the tops are very lightly browned, about 10 minutes. (Cookies will continue to crisp as they cool.) Transfer to racks and cool completely. Recipe makes about 20 cookies.

Can be baked up to two days ahead. Store at room temperature in an airtight container and separate layers with wax paper.