

Sweet and Savory Thumbprints

Perfect to serve with pre dinner drinks!

(Makes about 70 cookies)

Ingredients

10 oz All-Purpose flour

1/4 tsp baking powder

1/2 tsp salt

1/4 tsp paprika

pinch of cayenne pepper

9 oz sharp cheddar cheese, grated

9 oz butter, at room temperature

2 - 3 oz apricot preserve

Method

Preheat the oven to 400°F. Sift together all the dry ingredients. Add the cheese and mix. Add the butter and mix to a dough.

Roll walnut sized balls of dough and place them in the hollows of mini muffin pans. Use the handle of a wooden spoon to press small indentations into each dough ball. Spoon a small quantity apricot preserve into the indentation.

Bake the cookies for about 15 minutes. Cool on a wire rack. Store in an airtight container.

Buon Appetito!