



# CHEESE KOLOCKY COOKIES

## INGREDIENTS:

1 stick butter • 3 oz. cream cheese  
1 c flour • 2 TBSP cream

## DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Cream butter and cream cheese together
3. Add in flour and cream
4. Turn out onto a lightly floured surface and roll out to 1/2" thick
5. Cut with round cookie cutter
6. Place on baking pan and put dimples into the center of each disk
7. Fill centers with fruit jelly or jam (see note)
8. Bake for 12 - 15 minutes or until lightly brown

NOTE: Bonne Maman jams and preserves work well. So does lilikoi butter