

# Blue Cheese & Jam Coins

*Makes 4 ½ dozen*

8 ounces blue cheese, crumbled

½ cup butter, softened

1 1/3 cups plain all-purpose flour

2 Tablespoons poppy seeds

1 Tablespoon chopped green onion

dash of cayenne pepper

1/3 cup cherry, strawberry or raspberry jam

1. Preheat oven to 350°; DO NOT grease baking sheets or use parchment.
2. Cream butter and blue cheese until fluffy.
3. Add flour, poppy seeds, green onion and red pepper and mix until just combined.
4. Shape dough into ¾ inch balls and cover and chill for 2 hours.
5. Place chilled balls onto baking sheets and gently press thumb into center of each to make an indentation.
6. Place a small amount of jam into the indentation.
7. Bake for 15 minutes or until golden brown.
8. Place on wire racks to cool.
9. Store in single layers in airtight containers.