

Fold Over Cookies:

Ready in: 45 minutes

Yield: 36 cookies

Ingredients:

6 ounces Cream Cheese

1 cup butter, salted or unsalted, softened

2 cups all-purpose flour

pinch of salt (2 pinches if you use unsalted butter)

Jam, Jelly or Preserves of your choosing

Directions:

Cream the cream cheese and butter together until smooth. Blend in flour and salt.

Roll out on a lightly floured surface to approximately 1/8" thick and cut out circles with a biscuit or cookie cutter or a glass.

Place about 1/4 teaspoon of jam, jelly or preserves in the center of each cookie. Fold over and press edges together with a fork, just like a pierogi.

Bake on an ungreased cookie sheet at 375 degrees for about 10-12 minutes, or until the bottoms are golden brown. Remove to cooling racks. When cool, either sprinkle with powdered sugar or drizzle with a powdered sugar and milk icing.