



[Jam Filled Cream Cheese Cutout Cookie Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time:45 minutes

Cook time:8 minutes

Ingredients:

- 1 stick Butter, softened
- 1 cup Sugar
- 4 oz Cream Cheese, softened
- 1 tsp Vanilla extract
- 1 Egg
- 2 1/2 cups All-purpose White Flour
- 1/8 tsp Salt
- 12oz jar of Jam
- 8 drops Food Coloring, if desired
- Confectionery Sugar, if desired

Directions:

- In a mixing bowl combine butter, sugar and cream cheese, beat until smooth.
- Add vanilla and egg, beat until well blended.
- Add food coloring if desired.
- Transfer dough to another bowl, cover and refrigerate for 2 hours for easier handling.
- After the 2 hour refrigeration, Preheat oven to 375°.
- Lightly flour your work surface, roll out 1/3 of dough to 1/8", keep remaining dough in refrigerator.
- With a 2 1/2 round cookie cutter (or end of a glass), cut dough.
- Place circles on ungreased cookie sheet.
- Fill with 1/2 tsp jam.
- Fold up three sides without covering the jam, pinch the corners to seal.

- Bake in preheated 375° oven for 8 minutes or until edges of the cookie are slightly brown. (DO NOT OVER BAKE!)
- Cool for 2-3 minutes on cookie rack (until jam stops bubbling).
- Transfer onto wire racks to finish cooling.
- Sprinkle with confectionery sugar if desired.
- Repeat process with remaining dough in the refrigerator.

Makes 4 dozen Jam Filled Cream Cheese Cutout Cookies

*Note: I want to caution you though: jams and jellies, when hot, can cause burns at the slightest touch. **Be very careful** when you remove a cookie that was baked with a jam or jelly.*