

Dream Cookies

Show: May 1st

Ingredients: About 24 Cookies

1/2 cup Butter
3 oz Mild Chevre
1 cup Flour
1/4 tsp Apricot or Raspberry Preserves
1/8 tsp Mild Chevre
Sprinkles Sugar, granulated

Procedure:

Preheat oven to 375°F.

If you have a food processor, put all the ingredients in at once, process until smooth and the dough forms a ball.

Otherwise: In a mixing bowl, place 1/2 cup butter and 3 oz mild Chevre and mix in thoroughly 1 cup flour. Form into a ball.

Wrap the ball in plastic wrap and refrigerate at least 1 hour.

Remove from refrigerator and roll out until thin, preferably using a pastry cloth and a covered rolling pin. Using a round cookie cutter (or a drinking glass) 2 - 2 1/2 inches in diameter, cut into individual rounds.

Place 1/4 tsp preserves and 1/8 tsp mild Chevre in the middle of each round.

Moisten the edges, fold in half and lightly press edges together producing 1/2 mood cookie

puffs.

Sprinkle with granulated sugar.

Place on a lightly greased cookie sheet. Bake at 375°F for about 15 minutes or until just slightly brown.

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