

Cheese Coins with Jalapeño Jam

Ingredients:

- 2 cups all-purpose flour more for rolling
- 1 tsp. salt
- 1 tsp. paprika, grounded
- 1/2 tsp. cayenne pepper
- 1 cup chilled unsalted butter cut small pieces
- 1 cup sharp white cheddar cheese, grated
- 1/3 cup NVBP's Jalapeño Jam (any variety)

Instructions:

- Pulse flour, salt, paprika, and cayenne pepper in a food processor
- Add in butter and keep pulsing till mix resembles coarse meal
- Add in cheese and process till dough starts to hold together (dough can be made ahead, store it in the freezer, and remove it when needed)
- Knead dough and divide into 4 equal pieces on lightly floured surface, and roll into logs, each about 6 inches long and 1 1/4 inches in diameter
- Wrap in plastic and chill till hard (least 1 hour and up to 3 days or freeze for up to 1 month)
- Preheat oven to 350°F
- Cut dough into 1/3" thick slices and place 2" apart onto prepared baking sheets
- Bake till lightly browned, about 20 min and let cool
- Spoon a small amount of jam onto center of each coin