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## Mrs. Spolyar's Jam Cookies

*These can be made for diabetics. Great light cookies whether or not you are on a special diet.*

Mrs. Spolyar used to bring these cookies over every time that she made a batch for her husband, she brought a plate for us. Very easy and quick to make. Use a dietetic jam for diabetics. Makes 4 - 6 dozen.

Quantity	Ingredients	Preparation Notes
2	Sticks Margarine	• Cream margarine and cream cheese
8 oz	Cream Cheese, softened	• Add in flour
2 1/2	Flour	• Roll out very thin
Cups	Jam - Any flavor (LIHNor or Wildwood for Diabetics)	• Cut out circles with a biscuit cutter
	nuts, raisin, or peanut butter are optional and may be mixed with the jam	• Put small amount of jam or jam mix in center or dough cutout.
		• Fold dough over to form half circle and crimp edges together
		• Bake on cookie sheet at 375 degrees for 15 to 20 minutes until golden brown