

Peanut Butter Jammies

Ingredients

1/3 c Flour
3/4 c Peanut Butter (creamy)
3/4 c Sugar
1 Egg
6 T Strawberry Jam

Instructions

1. Lightly spoon flour into a dry measuring cup, level with a knife. Place peanut butter, sugar, and egg in a medium bowl; beat with a mixer at medium speed until smooth. Add flour, stir well. Shape dough into 36 (1-inch) balls; place 1-inch apart on baking sheets coated with cooking spray. Press thumb into center of each cookie; leaving an indentation. Cover and chill 3 hours.
2. Preheat oven to 375 degrees.
3. Bake cookies at 375 degrees for 12 minutes or until golden. Remove from pans; cool on wire racks. Spoon 1/2 teaspoon jam into the center of each cookie.