



Thumbprint Cookies be Jammin'

Delicious, surprising savory/sweet treat of corn and chiles

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|----------------------|-----------------------|
| 1 c butter, softened | 2 c all-purpose flour |
| 2 egg yolks | 2/3 c cornmeal |
| 1 tsp vanilla | 1 c packed br. sugar |
| 1/4 c Jammin' Jelly™ | 1/2 tsp baking powder |



Preheat oven to 350°. Combine dry ingredients.

Credit: Better Homes & Gardens

In a large bowl, beat butter with mixer for 30 seconds.

Then beat in egg yolks and vanilla until creamy. Beat in dry ingredients.

Shape dough into 3/4" balls. Place 1" apart on ungreased cookie sheet. Lightly press the tip of your thumb into the center of each ball of dough. Fill each center with about 1/8 tsp of Jammin' Jelly.

Bake about 10 minutes. Cool on cookie sheet for 1 minute, then transfer to a wire rack and let cool. Makes ~96 cookies.

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Pecan Pie Picante

- 1 c chopped pecans
- 1 c white sugar
- 3 Tbsp brown sugar
- 3/4 c dark corn syrup
- 1/4 c Hacienda Maize Diablo Jammin' Jelly™
- 3/4 tsp vanilla extract
- 1/3 c butter (melted)
- 3 whole eggs, beaten
- 1 pie shell



Credit: Amy Simpson Maize, Bender Biscuit and Pie Co.

Preheat oven to 350F. Place cookie sheet in the oven to heat.

Lay pecans into pie crust.

Mix the rest of the ingredients, lightly-beaten eggs in last. Pour over chopped pecans.

Bake on heated cookie sheet one hour, or until filling is just slightly jiggle.

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Chocolate Truffles be Jammin'

- 12 oz high-quality chocolate, chopped
- 3/4 c Hacienda Maize Fire-Roasted Chile Jammin' Jelly™
- 1/2 c heavy cream
- 1/2 tsp vanilla extract
- Optional: high-quality chocolate for coating
- Cocoa, espresso powder, nuts, sugar, flakes, sprinkles...



Melt chocolate carefully, keeping some pieces remaining in the melt to set crystals.

Stir. Heat and whisk Jammin' Jelly, cream and vanilla over medium low heat, combine with melted chocolate. Chill mixture for 2+ hours.

Scoop truffle mixture and shape to 1" balls, working in small batches. Place on waxed paper; chill 1+ hour. After chilling, can store in airtight container for 3 days or so.

Embellish (or not): dip into melted chocolate, then add sprinkles, or coat by rolling in powders. Take it over the top: insert into cream puffs with a dab of Jammin' Jelly.

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Rugelach Cookies be Jammin'

- 2 1/4 cups all-purpose flour
- 1 cup cold butter, cut into pieces
- 1 (8-oz.) cream cheese, cut into pieces
- 1/2 teaspoon salt
- 1 jar Hacienda Maize Diablo Jammin' Jelly™
- 1 cup finely chopped toasted pecans



Credit: MyRecipes.com

Combine dough (first 4 ingredients), lightly, ensuring butter /cheese tiny bits remain in mix.

Divide dough into 8 portions, shaping each into a ball. Wrap each separately in plastic wrap; chill 1 to 24 hours.

Next, heat oven to 375°. Melt pepper jelly in a small saucepan 2-3 mins. over medium heat.

Roll 1 chilled dough-ball into an 8-inch circle on a lightly floured surface. Brush dough with 2 Tbsp melted jelly; sprinkle with chopped pecans. Cut circle into 8 wedges, and roll up wedges, starting at wide end, to form a crescent shape. Place, point sides down, on a lightly greased parchment paper-lined baking sheet. Repeat. Bake 15-20 minutes until golden brown. Transfer to wire racks. Cool completely (30 minutes). Makes 64.

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