



Jiffy Jam Delights

These tender cookies taste something like a soft shortbread. They mix and bake very quickly and look like jewels when done with a variety of colorful jams.

1/2 cup margarine, softened
1/2 cup sugar
1/2 teaspoon salt
1 egg
1 teaspoon vanilla
1 1/3 cups all-purpose flour

Topping:

about 1 cup (total) jam of your choice (works better than jelly because it is thicker),
you can use several different jams to make a variety of cookies

Preheat oven to 350 degrees. Bake for 9 minutes.

In a large bowl, combine margarine, sugar, salt, egg and vanilla, using an electric mixer and blending until smooth. Mix in flour; dough is soft and somewhat crumbly, almost like modeling dough.

Drop by tablespoon onto greased cookie sheet. Dip a teaspoon into water and use the backside of the tip to make a dent in the center of each cookie; dip spoon each time in water, to keep dough from sticking. Fill each dent with about 1 teaspoon of jam. Bake for 9 minutes at 350 degrees; the cookies will be quite light-colored with just a little brown around the edges. Makes about two dozen. Store in a covered container.