Recipes for cooking with the jams created by the CityFresh Garden Products – Jam group, part of the Minnesota Landscape Arboretum Urban Garden Program.

Thumbprint Cookies

Ingredients

• 1 cup of butter (2 sticks or 8 ounces), room temperature
• 1/2 cup of sugar
• 2 eggs, room temperature
• 1 teaspoon of vanilla extract
• Pinch of salt
• 2 cups of flour
• 1 cup of chopped nuts (optional)
• 3/4 cup of JamMN Strawberry Mango jam
• Parchment paper

Method

1. Cream the butter and sugar on high speed for about 3 minutes.
2. Separate the eggs. Add the yolks and vanilla extract to the butter mixture. If using nuts place the egg whites in a shallow dish on the side and whisk them until bubbly and frothy (the egg whites will be used to keep the nuts on the cookies).
3. Add the flour and salt. Mix until just combined. Place the dough in the fridge for 30 minutes and preheat the oven to 350F.
4. Roll the dough into balls about 1 inch in diameter. If using nuts, dip the balls into the egg whites then roll them into the nuts until covered. Place the balls on parchment lined cookie sheets.
5. Press down with your thumb to make a small well in the center of the cookie. Do not press too hard or the cookie will fall apart. Fill with 1/2 teaspoon of jam.
6. Bake for 12-15 minutes or until slightly firm. Allow to cool for a few minutes on the cookie sheet to firm up before moving them to a wire rack to finish cooling.

Makes 2 dozen cookies.
Spice Cake

Ingredients

- 1 (2 layer size) spice cake mix
- 1 1/3 c. milk
- 3 eggs
- 2 (8 oz) jars JamMN Peach Cinnamon jam
- 1 c. chopped pecans
- 1 c. raisins or chocolate chips

Method