

## CHEESE BRAMBLES

1/2 Cup butter	2 ounces processed
13 ounces cream cheese	American cheese
1 cup sifted flour	1/4 plus teaspoon
dash pepper	salt

Work butter and cream cheese together until creamery. Gradually add flour with salt and pepper and blend until smooth. Chill thoroughly in refrigerator. Roll out to 1/8 inches thick. Cut into 2 inch rounds with cookie cutter. Lay small piece of American cheese on 1/2 of round and fold over. Crimp edges with fork and chill

until ready to bake. Bake at 450 degrees for  
8 to 10 minutes or until lightly brown.  
Makes 3 1/2 dozen.

Take right from frig and bake