

Low-Point Kolocky or Thumbprint Cookies

Ingredients:

- 1/2 cup butter (I used Land O Lakes Light Canola butter)
- 1 cup flour
- 3 oz. fat free cream cheese
- Any flavor fruit spread (I used a Rhubarb Berry fruit spread and also a sugar free Raspberry fruit spread). Both having zero points since you use so little.

Mix butter, flour, and cream cheese in a mixer. Roll out on flour board, thinner than cutout cookies, thicker than paper. Cut out little circles and place on cookie sheet. Make a small indent in the center and add a small teaspoon of any flavor fruit spread in the center. Bake at 350 degrees for 10 to 12 minutes or until the bottom is light golden. Sprinkle with a little powdered sugar if you desire a little more sweetness. If you'd like a printer-friendly version of this recipe, [Click Here](#).

Total servings = 16

Serving size = 1

Points per serving = 1.3

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)