

TASTE OF THE WORLD

INTERNATIONAL
recipes



KOLACHKI

YIELD: 50 cookies

Many different European countries have a version of the Kolachki, but the most popular is the Polish version made with cream cheese dough. They come in various shapes like round, square or diamond, but are always filled with a sweet filling. You can find them on Christmas cookie platter, or as a sweet breakfast treat.



INGREDIENTS

2 sticks (8oz) unsalted butter
2 8 oz. packages cream cheese
2.5 cups all purpose flour

25 tsp fruit preserves
confectioner's sugar

DIRECTIONS

1. In the bowl of a stand mixer fitted with a paddle attachment, beat butter and cream cheese together on medium-high speed, until fluffy.
2. Add flour slowly and continue to mix until dough is smooth.
3. Turn dough onto lightly floured surface and form into a disk. Wrap in plastic wrap and refrigerate 2 hours or overnight.
4. Roll dough out into 1/8 inch thickness and cut into rounds.
5. Add about 1/2 a teaspoon of fruit preserves to the center of each cookie.
6. Bake for 10 minutes at 350° on a parchment paper lined pan or until golden on the bottom.
7. When cool, dust with confectioner's sugar.