

## Cooking with Culture

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### Kolacky/Kolaczki

#### Ingredients

8 oz. cream cheese (can use reduced fat version)

½ pound butter, softened

2 cups flour

¼ tsp. vanilla

Powdered sugar for dusting

Assorted fruit preserves for filling

#### Preparation:

Night before: Prepare the dough. Place butter, cream cheese, and vanilla in a mixer bowl and mix on low for ~ 1 minute to blend ingredients. Scrape down sides. With mixer on low, add flour and mix until dough is formed, yet soft. Roll dough into small balls, the size of a walnut. Place on a wax lined tray and refrigerate overnight.

Next day: Remove dough from the refrigerator and let it come to room temperature. After ~ 30 minutes, check the dough, it should give a little. Using your hand or the bottom of a glass, flatten each ball into a circle. Place on cookie sheet lined with parchment paper and make an indentation in the center by using your thumb. Using a small amount, fill the center with fruit preserves or any type of fruit filling (can use a thick jam or Solo filling).

Bake in oven at 350 degrees until light brown, approximately 12-15 minutes (time may vary depending on oven).

Remove from oven and let kolaczki cool on a baker's rack. Once cool, sprinkle with powdered sugar.

**Oven Temperature:** 350 degrees

**Prep and Cooking Time:** ~ 2-3 hours

**Number of Servings/Recipe:** Yields ~ 3 dozen

**Ethnic Heritage:** Polish

**Family or Celebration Usage:** Served anytime