



## Cream Cheese Kolacky

READY IN



205 min.

SERVINGS



30

CALORIES



73 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 cup butter softened
- 0.3 cup powdered sugar for decoration
- 3 ounces cream cheese
- 1 cup flour all-purpose
- 0.5 cup jam

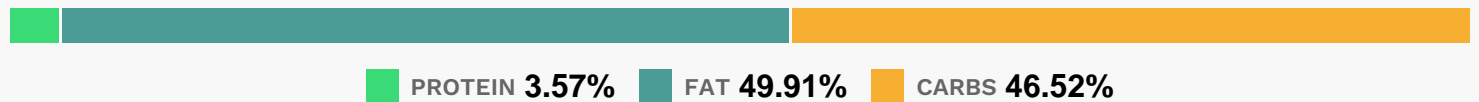
### Equipment

- baking sheet
- oven

## Directions

- Mix cream cheese and butter until smooth.
- Add flour slowly until well blended. Shape into a ball and chill overnight or for several hours.
- Preheat oven to 350 degrees F (180 degrees C).
- Roll dough out 1/8 inch thick on a floured pastry board.
- Cut into 2 1/2 inch squares and place 1/2 tsp (approx) of jam or preserves. Overlap opposite corners and pinch together.
- Place on ungreased cookie sheets.
- Bake for 10 to 12 minutes in the preheated oven. Cool.
- Sprinkle lightly with confectioner's sugar.

## Nutrition Facts



## Properties

Glycemic Index:6.9, Glycemic Load:4.46, Inflammation Score:-1, Nutrition Score:0.96347826460133%

## Nutrients (% of daily need)

Calories: 73.16kcal (3.66%), Fat: 4.09g (6.29%), Saturated Fat: 2.52g (15.78%), Carbohydrates: 8.57g (2.86%), Net Carbohydrates: 8.4g (3.05%), Sugar: 4.17g (4.64%), Cholesterol: 11mg (3.67%), Sodium: 35.15mg (1.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.66g (1.32%), Vitamin A: 132.62IU (2.65%), Selenium: 1.82µg (2.59%), Vitamin B1: 0.03mg (2.3%), Folate: 8.62µg (2.15%), Vitamin B2: 0.03mg (1.94%), Manganese: 0.03mg (1.55%), Vitamin B3: 0.25mg (1.26%), Iron: 0.23mg (1.25%)