



Easy Kolacky

 Vegetarian

READY IN



222 min.

SERVINGS



36

CALORIES



110 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 12.5 ounce apricot fruit filling solo® canned (such as)
- ☐ 1 cup butter
- ☐ 0.5 cup confectioners' sugar
- ☐ 8 ounce cream cheese softened
- ☐ 2 cups flour all-purpose

Equipment

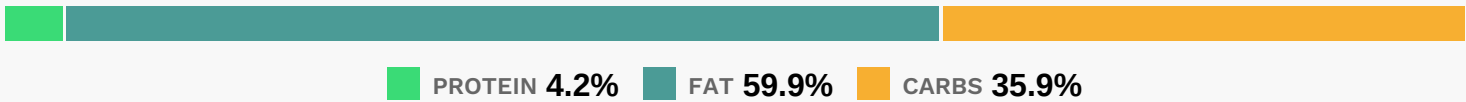
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Place the cream cheese and butter in a large bowl; beat with electric mixer until smooth and creamy. Beat 1/2 cup of confectioners' sugar into the butter mixture. Slowly beat in the flour; mix well. Cover bowl and refrigerate at least 3 hours, or overnight.
- ☐ Preheat an oven to 375 degrees F (190 degrees C).
- ☐ On a well floured board, roll out chilled dough to 1/8 inch. Use a pizza wheel to cut dough into 2 1/2 inch squares. Spoon approximately 2 teaspoons of filling in the center of each square; do not overfill. Fold opposite corners of each square into the middle to encase dough, pinching dough together in center. Filling should peek out a little at each end.
- ☐ Transfer cookies to an ungreased baking sheet.
- ☐ Bake the kolacky in the preheated oven until set but not brown, about 12 minutes.
- ☐ Remove to racks to cool. Dust cooled kolacky with remaining powdered sugar.

Nutrition Facts



Properties

Glycemic Index:4.22, Glycemic Load:3.93, Inflammation Score:-2, Nutrition Score:1.7060869517534%

Nutrients (% of daily need)

Calories: 109.65kcal (5.48%), Fat: 7.35g (11.31%), Saturated Fat: 4.52g (28.28%), Carbohydrates: 9.91g (3.3%), Net Carbohydrates: 9.73g (3.54%), Sugar: 3.31g (3.67%), Cholesterol: 19.92mg (6.64%), Sodium: 67mg (2.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.32%), Vitamin A: 242.18IU (4.84%), Selenium: 2.97µg (4.24%), Vitamin B1: 0.06mg (3.75%), Vitamin C: 2.95mg (3.58%), Folate: 13.46µg (3.37%), Iron: 0.57mg (3.15%), Vitamin B2: 0.05mg (3.02%), Manganese: 0.05mg (2.41%), Vitamin B3: 0.42mg (2.09%), Phosphorus: 15.75mg (1.58%), Vitamin E: 0.2mg (1.36%)