

Kolachky

 Vegetarian

READY IN

ready

525 min.

SERVINGS

servings

24

CALORIES

calories

174 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 24 servings confectioners' sugar as needed
- ☐ 8 ounces cream cheese softened
- ☐ 1 eggs slightly beaten
- ☐ 2 cups flour all-purpose
- ☐ 2 teaspoons sugar
- ☐ 8 ounces butter unsalted softened

Equipment

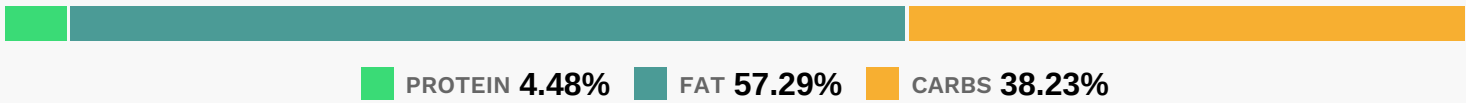
- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap

Directions

- ☐ In a standing mixer fitted with a paddle, or in a bowl using a hand-held beater, cream the butter, cream cheese, and sugar until well blended.
- ☐ Add the egg and mix until incorporated.
- ☐ Add the flour and mix until incorporated.
- ☐ Wrap the dough in plastic wrap and chill overnight.
- ☐ On a work surface sprinkled with confectioner's sugar, divide the dough into 4 equal pieces. Working in 4 batches, roll the dough out to 1/4-inch thick. Using a 2 1/2-inch biscuit cutter, cut out small rounds and transfer them to a parchment-lined cookie sheet.
- ☐ Using your thumb, make a slight indentation in each cookie. Fill each indentation with the filling of your choice.
- ☐ Chill the cookies while you preheat the oven to 375 degrees F.
- ☐ Bake the cookies until lightly browned, about 15 to 17 minutes.
- ☐ Dust with confectioners' sugar before you serve.

Nutrition Facts



Properties

Glycemic Index:7.17, Glycemic Load:6.12, Inflammation Score:-3, Nutrition Score:2.4617391358251%

Nutrients (% of daily need)

Calories: 173.77kcal (8.69%), Fat: 11.19g (17.22%), Saturated Fat: 6.84g (42.73%), Carbohydrates: 16.81g (5.6%), Net Carbohydrates: 16.52g (6.01%), Sugar: 8.55g (9.5%), Cholesterol: 36.68mg (12.23%), Sodium: 33.69mg (1.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.97g (3.94%), Vitamin A: 372.96IU (7.46%), Selenium: 5.05µg (7.22%), Vitamin B1: 0.09mg (5.68%), Folate: 21.06µg (5.26%), Vitamin B2: 0.09mg (5.08%), Manganese: 0.07mg (3.67%), Vitamin B3: 0.63mg (3.14%), Iron: 0.53mg (2.96%), Phosphorus: 27.26mg (2.73%), Vitamin E: 0.33mg

(2.17%), Calcium: 14.11mg (1.41%), Vitamin B5: 0.14mg (1.38%), Vitamin D: 0.18µg (1.19%), Fiber: 0.28g (1.13%), Zinc: 0.15mg (1.02%), Copper: 0.02mg (1.01%)