



Kolacky

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



103 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.8 cup cream cheese at room temperature
- ☐ 2.5 cups flour all-purpose
- ☐ 1 tablespoon granulated sugar
- ☐ 0.8 cup prune filling thick prepared
- ☐ 1 cup butter unsalted at room temperature (2 sticks)

Equipment

- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer

Directions

- ☐ In a large bowl, with an electric mixer, beat together the cream cheese, butter, and sugar on medium speed until light, about 2 minutes. On low speed, gradually beat in the flour just until mixed. The dough will be soft and sticky.
- ☐ Divide the dough in half. Pat each half into a thick disk and wrap separately in plastic wrap. Refrigerate until firm enough to handle, at least 1 hour or up to 1 day.
- ☐ Preheat the oven to 350°F. Lightly grease or spray cookie sheets.
- ☐ Dust a pastry cloth or board with flour or confectioners' sugar.
- ☐ Remove 1 dough disk from the refrigerator and place it on the pastry cloth. Keep the remaining dough disk refrigerated.
- ☐ Roll out the dough into a square or rectangle 1/8 inch thick.
- ☐ Cut into 2 1/2-inch squares.
- ☐ Place 1 teaspoon of the filling in the center of each square. Pull 2 opposite corners of the square into the middle, and pinch the edges together to seal.
- ☐ Place the cookies on the prepared cookie sheets, spacing them about 1 1/2 inches apart. Repeat with the remaining dough and filling.
- ☐ Bake in the center of the oven until lightly golden, 12 to 15 minutes.
- ☐ Let cool on the cookie sheets for 1 to 2 minutes, then transfer to wire racks. Dust the tops with sifted confectioners' sugar while still warm, then let cool completely.
- ☐ The sweet fillings of kolacky peek through the golden dough and resemble beautiful stained glass windows in a cathedral. Play up this resemblance by using different fillings and arranging the cookies on a tray in a starburst pattern.
- ☐ From Very Merry Cookie Party: How to Plan and Host a Christmas Cookie Exchange by Barbara Grunes & Virginia Van Vynckt. Text copyright © 2010 by Barbara Grunes and Virginia Van Vynckt; photographs copyright © 2010 by France Ruffenach. Published by Chronicle Books, LLC.

Nutrition Facts



 PROTEIN **5.03%**  FAT **58.64%**  CARBS **36.33%**

Properties

Glycemic Index:5.59, Glycemic Load:5.69, Inflammation Score:-2, Nutrition Score:2.0382608589109%

Flavonoids

Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg, Cyanidin: 0.03mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 103.34kcal (5.17%), Fat: 6.84g (10.52%), Saturated Fat: 4.21g (26.32%), Carbohydrates: 9.54g (3.18%), Net Carbohydrates: 9.05g (3.29%), Sugar: 1.92g (2.13%), Cholesterol: 18.33mg (6.11%), Sodium: 15.79mg (0.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.32g (2.64%), Vitamin A: 249.4IU (4.99%), Selenium: 3.43µg (4.89%), Vitamin B1: 0.07mg (4.76%), Folate: 16.65µg (4.16%), Vitamin B2: 0.06mg (3.69%), Manganese: 0.07mg (3.54%), Vitamin B3: 0.59mg (2.94%), Vitamin K: 2.72µg (2.59%), Iron: 0.44mg (2.46%), Fiber: 0.49g (1.97%), Phosphorus: 18.45mg (1.84%), Vitamin E: 0.21mg (1.39%), Potassium: 43.59mg (1.25%), Copper: 0.02mg (1.23%)