



## Kolacky

READY IN



45 min.

SERVINGS



24

CALORIES



78 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 0.5 cup butter softened
- ☐ 3 ounces cream cheese softened
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup any flavor fruit jam
- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon vanilla extract
- ☐ 1 teaspoon water cold

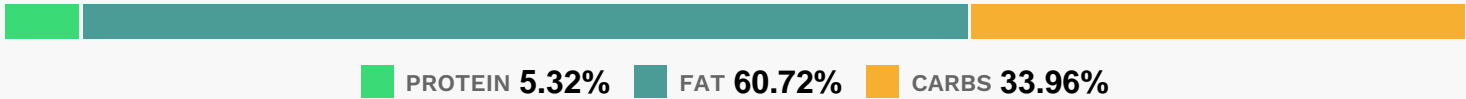
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ plastic wrap

# Directions

- ☐ Combine margarine and cream cheese in large bowl; beat with mixer at medium speed until smooth and creamy. Beat in vanilla.
- ☐ Combine flour and salt in small bowl; gradually add to margarine mixture, beating until mixture forms soft dough.
- ☐ Divide dough in half; wrap each half in plastic wrap. Refrigerate until firm.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Roll out half of dough on lightly floured pastry cloth or board to 1/8 inch thickness.
- ☐ Cut with top of glass or biscuit cutter into 3 inch rounds.
- ☐ Spoon 1/2 teaspoon fruit preserves/jam onto center of each dough circle. Beat egg with water in small bowl; lightly brush onto edges of dough circles. Bring three edges of dough up over fruit; pinch edges together to seal.
- ☐ Place on ungreased cookie sheets; brush with egg mixture. Repeat with remaining dough and fruit.
- ☐ Bake 12 minutes or until golden brown.
- ☐ Let stand on cookie sheets 1 minute.
- ☐ Transfer kolackys to wire rack; cool completely. Store in tightly covered container.

# Nutrition Facts



# Properties

Glycemic Index:8.63, Glycemic Load:4.25, Inflammation Score:-1, Nutrition Score:1.3039130497238%

Nutrients (% of daily need)

Calories: 78.22kcal (3.91%), Fat: 5.28g (8.13%), Saturated Fat: 3.21g (20.08%), Carbohydrates: 6.65g (2.22%), Net Carbohydrates: 6.47g (2.35%), Sugar: 1.9g (2.11%), Cholesterol: 20.57mg (6.86%), Sodium: 57.51mg (2.5%), Alcohol: 0.06g (100%), Alcohol %: 0.38% (100%), Protein: 1.04g (2.08%), Selenium: 2.75µg (3.93%), Vitamin A: 175.67IU (3.51%), Vitamin B1: 0.04mg (2.88%), Folate: 11.24µg (2.81%), Vitamin B2: 0.05mg (2.75%), Manganese: 0.04mg (1.91%), Iron: 0.3mg (1.65%), Vitamin B3: 0.32mg (1.58%), Phosphorus: 14.86mg (1.49%), Vitamin E: 0.17mg (1.11%)