



Polish Apricot-Filled Cookies

 Vegetarian

READY IN



240 min.

SERVINGS



60

CALORIES



118 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon cinnamon
- ☐ 60 servings powdered sugar
- ☐ 8 oz cream cheese softened
- ☐ 10 oz apricot dried coarsely chopped
- ☐ 1 large water with 2 teaspoons water for egg wash lightly beaten
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 cup golden raisins
- ☐ 0.7 cup honey

- ☐ 0.3 cup orange marmalade sweet
- ☐ 0.5 teaspoon salt
- ☐ 1 cup butter unsalted softened
- ☐ 1 cup water

Equipment

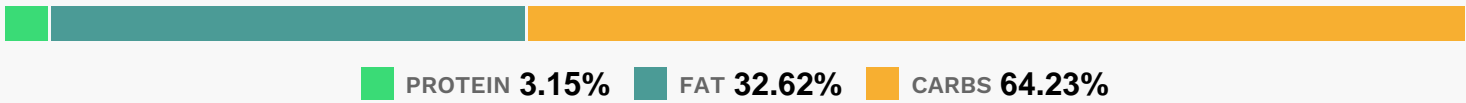
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ stand mixer
- ☐ wax paper
- ☐ spatula
- ☐ rolling pin

Directions

- ☐ Whisk together flour and salt in a bowl until combined.
- ☐ Beat cream cheese and butter in a large bowl with an electric mixer at medium-high speed until pale and creamy, about 3 minutes in a stand mixer (preferably fitted with a paddle attachment) or 6 minutes with a handheld. Reduce mixer speed to low, then add flour mixture and mix just until combined.
- ☐ Divide dough into 4 equal pieces and wrap each in plastic wrap. Chill until firm, about 1 1/2 hours.
- ☐ Bring apricots, raisins, honey, marmalade, cinnamon and water to a boil in a 2- to 3-quart heavy saucepan over moderate heat, stirring. Reduce heat and simmer, stirring, until dried

- fruit is softened and mixture is thick, about 10 minutes.
- ☐ Transfer to a small bowl and cool until warm, about 20 minutes.
 - ☐ Transfer to a food processor and pulse until finely chopped. Chill until cold, about 2 hours.
 - ☐ Put oven rack in middle position and preheat oven to 375°F. Line a large baking sheet with parchment.
 - ☐ Roll out 1 piece of dough (keep remaining pieces chilled) between 2 (12-inch) sheets of well-floured wax paper with a rolling pin into a roughly 11-inch square. (If dough gets too soft, transfer dough in wax paper to a baking sheet and chill until firm.) Discard top sheet of wax paper and trim dough with a pastry wheel or sharp knife into a 10-inch square.
 - ☐ Cut square into 4 equal strips, then cut crosswise in fourths again to form a total of 16 (2 1/2-inch) squares.
 - ☐ Working quickly, place 1 heaping teaspoon filling in center of each square.
 - ☐ Brush 2 opposite corners with egg wash, then bring corners together and pinch firmly to adhere. (If dough becomes too soft, freeze it on a baking sheet for a few minutes.)
 - ☐ Arrange cookies 2 inches apart on baking sheet.
 - ☐ Bake until golden, 17 to 20 minutes, then transfer with a metal spatula to racks to cool completely. Make more cookies with remaining dough and filling on a lined cooled baking sheet.
 - ☐ Cookies keep, layered between sheets of wax paper or parchment, in an airtight container at room temperature 4 days.

Nutrition Facts



Properties

Glycemic Index:4.16, Glycemic Load:5.65, Inflammation Score:-2, Nutrition Score:1.6947826049898%

Flavonoids

Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 118.35kcal (5.92%), Fat: 4.44g (6.84%), Saturated Fat: 2.72g (16.98%), Carbohydrates: 19.69g (6.56%), Net Carbohydrates: 19.15g (6.96%), Sugar: 15.11g (16.79%), Cholesterol: 11.95mg (3.98%), Sodium: 33.65mg (1.46%),

Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.97g (1.93%), Vitamin A: 316.47IU (6.33%), Selenium: 2.15µg (3.07%), Manganese: 0.05mg (2.7%), Vitamin B1: 0.04mg (2.58%), Vitamin B2: 0.04mg (2.48%), Folate: 9.74µg (2.43%), Potassium: 77.42mg (2.21%), Vitamin E: 0.33mg (2.2%), Iron: 0.39mg (2.19%), Fiber: 0.55g (2.18%), Vitamin B3: 0.42mg (2.12%), Copper: 0.03mg (1.63%), Phosphorus: 14.97mg (1.5%)