

Hungarian Fruit Filled Cream Cookies (Kolaches)



These are bite sized cookies that are beautiful to display on a cookie platter. The traditional flavor is apricot, but I enjoy different flavors to enhance the look with multicolor.

Yield about 3 dozen

375°F

2 baking sheets lined with parchment paper

2-1/4 cups

1/2 tsp

1/2 tsp

8 ozs

1 cup

1/2 cup

2 cups

all-purpose flour

salt

ground cardamom

cream cheese, room temperature

unsalted butter, room temperature

coarse sugar

fruit filling, (raspberry, apricot, orange)

1. In a bowl, whisk together flour, salt and cardamom, Set aside.
2. In a mixer bowl fitted with paddle attachment on medium speed, blend cream cheese and butter together until creamy, about 3 to 5 minutes.
3. Lower speed to stir, add flour in about 4 additions making sure that it is mixed between each.
4. Divide dough into 2 pieces, flatted to about 1/2-inch-thick disc and cover with plastic wrap. Refrigerator for at least 2 hours to firm up.
5. Sprinkle coarse sugar on a flat surface, take one disc out, roll out to 1/8" thick. Cut into 1-1/2" squares with a scalloped pastry wheel. With a pastry bag fitted with a large round tip, pipe about 1/2 tsp of fruit filling into center of each dough square.
6. Taking two opposite ends, pinch them into center of filling. Repeat with all of squares placing on parchment paper no closer than 1/2"
7. Bake until edges are golden brown, about 22 to 24 minutes. Cool on pan for 10 minutes before transferring them to a cooling rack.
8. Repeat until all of the dough has been used.

