



APRICOT & NUT COLD DOUGH COOKIES (KOLACHES)

INGREDIENTS:

2 cups flour
2 sticks margarine (Imperial or Blue Bonnet)
8 oz. cream cheese (softened)

(Optional)

Ground Nut Filling Mixture:

1/2 pound freshly ground walnuts (fine)
1/2 cup sugar
1/4 cup cold milk
or
Apricot jam

INSTRUCTIONS:

Mix flour, margarine and cream cheese together and chill overnight. Roll out dough to 1/16" to 1/8" thick in sugar and cut squares (approximate size 3 x 3 or little smaller) for stars or triangles. For stars cut a slit with a pastry wheel or sharp knife in each corner and fold every other corner to the middle after filling with a dollop of apricot or other fruit filling or with a nut filling and press down to seal in the middle of the star. For triangles cut a 3 x 3 or little smaller square and fill with any filling listed above and gently grab two opposite corners and fold one over the other, gently pressing down to try and seal them together in the center. Gently move it to a parchment-covered baking sheet. Repeat with all remaining squares, placing the cold dough cookies no closer than 1" apart. Sprinkle the cold dough cookies with just a touch of granulated sugar after they are placed on the cookie sheet. Repeat with all remaining dough. Refrigerate and reroll your scraps.

Bake at 350° F for 7-10 minutes until edges are golden brown and you can smell them baking.

YIELD | 4-5 DOZEN



RECIPE BY

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