

Pope John Paul II Ice Cream Kolacky (baked by Eleanor Brasky)

4 cups sifted all purpose flour

2 Tablespoons granulated sugar

1 pound unsalted butter, softened

1 pint vanilla ice cream, softened

2 to 3 (12 o.) containers cake and pastry filling, apricot, prune, raspberry, poppy seed or desired flavor

Confectioner's sugar, as desired

Preheat oven to 350 F. degree oven.

- Sift flour into large measuring bowl; stir in sugar. Add butter, mixing with pastry blender until mixture resembles fine crumbs. Add the partially softened ice cream and mix well. Lightly knead dough adding additional flour if needed until dough is smooth. Form into a 12 inch log. Wrap in foil or plastic wrap; chill in refrigerator overnight.
- Cut a chunk of the chilled dough. Roll out partially softened dough about 1/4 inch thick or as thin as possible into a square shape. With a pastry cutter, cut into 1-1/2 inch squares.
- Place a small round filling tube in pastry bag. Fill pastry bag with desired filling. Squeeze a diagonal line of filling across the center of the square. Using a small spatula, bring corners over the filling, securely overlapping ends in the center.
- Place filled foldovers on ungreased insulated cookie sheets about 1/2 inch apart.
- Bake in preheated 350 F. degree oven for 25 minutes or lightly golden brown.
- Remove baked pastries from cookie sheet to cooling rack. Let cool.
- Sprinkle with confectioners' sugar as desired.

Yield: about 200 dozen very small fancy kolacky or 5 dozen (3 inch) squares)