



Grandma's Easy Pastry Kolacky

Pastry cookies with fresh buttery goodness and fruit topping

1 cup unsalted butter
1 (8 ounce) package cream cheese
1 cup confectioners' sugar
2 cups all-purpose flour
2 teaspoons baking powder
Apricot, cherry or desired pastry filling
Confectioners' sugar as desired

In mixing bowl, cream butter and cream cheese; stir in confectioners' sugar. Stir in combined flour and baking powder until dough forms.

Divide dough in half, form into two 2-inch rolls. Wrap in plastic wrap; chill in refrigerator until firm.

Preheat oven to 350-degree F. Line insulated cookie sheet with silicone mats. Set aside.

Cut dough into 1/2-inch slices. Press down center with thumb, fill with desired filling.

Bake on insulated baking pans in 350-degree F. oven for 15 minutes or golden. Cool; sprinkle with confectioners' sugar before serving.

Yield: about 4 dozen pastry cookies

About the Recipe: Kolacky, old world favorites pastries of Czech and Slovak, are topped or filled with fruit fillings or cheese. This recipe is very easy to make and the puffy cream cheese pastry is delicious topped with our favorite fruit filling and sprinkled with a dusting of confectioners' sugar. Eastern European families loved to make these cookies for special holidays.