THE J.M. SMUCKER Co

Kolacky Cookies

With buttery, flakey dough and the real fruit flavor of **Smucker's®** spreads as the filling, this kolacky cookies recipe makes for a special treat. For some, it's a holiday tradition, but you can enjoy it anytime.

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	36	Medium

Ingredients

- 2/3 cup Red Raspberry Preserves
- -OR-
- 2/3 cup Natural Red Raspberry Fruit Spread
- -OR-
- 2/3 cup Natural Strawberry Fruit Spread
- -OR-
- 2/3 cup Strawberry Jam
- 4 ounces cream cheese, softened
- 10 tablespoons butter, softened
- 1 1/4 cups all-purpose flour
- Powdered sugar

Directions

Step 1: Mix dough.

BEAT cream cheese and butter in a medium bowl with a mixer on high speed until blended. Gradually blend in flour until a smooth dough forms.

Step 2: Shape & chill.

DIVIDE dough in half. Shape into two disks. Wrap separately in plastic wrap. Chill 1 hour or until firm enough to handle.

Step 3: Prep oven & dough squares.

HEAT oven to 350°F. On a floured surface, roll one disk of dough to 1/8-inch thickness. Cut into 2 ½-inch squares.

Step 4: Add kolacky filling.

SPOON 1/2 teaspoon fruit spread onto the center of each square. Gently lift two opposite corners of dough square and overlap in center, covering fruit spread. Press gently to seal. Return to previous step, and repeat with remaining dough and fruit spread.

Step 5: Finish cookies.

BAKE 10 to 12 minutes or until lightly browned. Cool 3 minutes. Move to wire rack to cool completely. Dust with powdered sugar before serving.

Images

