

Easy Kolacky

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This is a great recipe. My dough was great to work with, very flaky dough. Just what I was looking for. Was great with all my fillings! Thanks for sharing! I had to make cookies for the holidays so I tripled this recipe and it still worked great! I have learned through the years that I don't touch the dough with my hand except to transfer them and roll it. This prevented me from my warm hands making the dough gluey. Also this helped to make the cookies flaky. I could actually see the flaky layers when I bit into the cookies! YUMMY!

I've been making cream cheese Kolacky over 40 years and this recipe is perfect as is, however I make a much larger batch using a lb. of butter, lb. of cream cheese, 4 cups flour and a couple tsp. of vanilla. I also make a walnut filling instead of preserves by grinding a lb. of walnuts or pecans and mixing with 1 1/4 cups sugar and two beaten egg whites. Like another reviewer I also roll them out on a liberal dusting of powdered sugar in lieu of dusting them with it. It carmelizes the bottom and adds yet another tasty dimension to an already scrumptious cookie. These proportions make plenty to share for Christmas gifts, but I must warn you-you will be asked to make them every year!! ☐

Wow. I tasted the raw dough & it was not good at all. Put it in the freezer & did not have high hopes for a very good cookie. Let it thaw a little. Decided I was tired so I put powdered sugar in a large baggie, rolled dough into balls, threw them into the sugar, put the balls on a cookie sheet, smashed with my finger, added peach preserves to the middle of the cookie & wallaa . . . very tasty treat!

These are the best Kolacky ever! They are nice and tender and

flaky. I have always loved kolacky but I always thought that they'd be too difficult to make. However, I can't believe how easy they are to make! Just 3 ingredients, I can't believe I used to pay so much for only a few at my local bakery. I like to sprinkle them with powdered sugar once cooled and they are just PERFECT!!! I made them for the first time late last night, and they were gone by early morning. I am making them again today, however, this time I am doubling the recipe. Thank you for sharing this recipe with me! I just can't get enough of them!

This cookie was DIVINE! It definitely needs the sugar or icing or it isn't sweet..... I sprinkled as I've seen some do with granulated sugar before baking. I used apricot preserves.... this is one of the best cookie recipes I've eaten..... very true to real kolacky..... the results are light and pastry like.... I think you could add a touch of vanilla..... this cookies is best NOT hot right out of the oven.... it is too hot and the buttery smell and flavor are overpowering.... these cookies are best next day or thoroughly cooled.... the cookie softens slightly in storage.

These are the best my mom has the same recipe but was not available. we have made these for at least the past 20 years at christmas!! To save time at holidays use mini muffin pans and press dough on bottom and up the sides and bake when cool sprinkle with conf. sugar just as good and saves time!

Thank you for posting this recipe! I had one that I used for years, and now cannot find. The dough IS what makes these cookies~it's exceptionally light and melts in your mouth. The only alteration I made to the recipe (as my original recipe called for) was to roll out the dough in powdered sugar instead of flour, and not dust them after they've cooled. This just gives the dough a touch of sweetness, but you do need to use the sugar liberally to keep the dough from sticking. I bake the cookies on a baking stone. If you do this and don't have a second stone to alternate batches, you'll need to let

the stone cool down, otherwise the dough will start to melt as you're placing them onto the stone due to it's high fat content. Using a cool or cold stone, I bake them for 18 minutes. Everyone always raves about these cookies!

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS!

Various Central European countries have their own variations on these popular filled cookies, sometimes spelled kolache or kolace. Some are made with a yeast dough, others with cream cheese or even ice cream. The cream cheese dough is the most popular for the Polish version of these rich cookies.

Ingredients

1 (8 ounce) package cream cheese, softened

1 cup butter

1/2 cup confectioners' sugar

2 cups all-purpose flour

1 (12.5 ounce) can apricot fruit filling (such as Solo(R))

1/4 cup confectioners' sugar for dusting

Directions

Place the cream cheese and butter in a large bowl; beat with electric mixer until smooth and creamy. Beat 1/2 cup of confectioners' sugar into the butter mixture. Slowly beat in the flour; mix well. Cover bowl and refrigerate at least 3 hours, or overnight.

Preheat an oven to 375 degrees F (190 degrees C).

On a well floured board, roll out chilled dough to 1/8 inch. Use a pizza wheel to cut dough into 2 1/2 inch squares. Spoon approximately 2 teaspoons of filling in the center of each square; do not overfill. Fold opposite corners of each square into the middle to encase dough, pinching dough together in center. Filling should peek out a little at each end. Transfer

cookies to an ungreased baking sheet.

Bake the kolacky in the preheated oven until set but not brown, about 12 minutes. Remove to racks to cool. Dust cooled kolacky with remaining powdered sugar.

Source : allrecipes.com