

# Kolochkys

## Ingredients:

3 oz cream cheese, softened  
1½ cup butter, softened  
1 cup all-purpose flour  
1½ cup fruit jam or preserves, any flavor  
1⅓ cup powdered sugar, for decoration

## Directions:

Beat together cream cheese and butter until smooth. Gradually add flour until well blended. Shape dough into a ball and chill for several hours or overnight.

Preheat oven to 350 degrees F (180 degrees C).

Roll out dough to 1/8 inch thickness on a floured work surface. Cut into 2 1/2 inch squares and place about 1/2 teaspoon of jam or preserves in the center of each square. Bring 2 opposite corners toward the middle so they slightly overlap and pinch them together to seal. Place cookies on ungreased baking sheets.

Bake for 12 to 15 minutes or until lightly golden. Leave cookies on the baking sheets for about 2 minutes, then transfer to wire racks. Cool and lightly dust with powdered sugar.

source:tomatohero.com