

Polish Cream Cheese Cookies
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Ingredient List:

Dough:

2 Sticks Unsalted Butter (8oz) - Cold
8oz Cream Cheese - Cold
2 C Pastry Flour
Flour & Sugar for rolling out dough

Filling Options:

Apricot Jam
Lekvar (Prune Jam)
Nutella
Nuts
Any Full Sugar Jam

Directions:

1. Preheat oven to 375 F.
2. Using a pastry blender (or fork), Mix Butter and Cream Cheese into Flour until dough comes together.
3. Cut into 4 equal pieces, form into discs, cover with cling wrap and refrigerate.
4. Make a mixture of 1/2 Flour, 1/2 Sugar to use to flour your surface before rolling out dough. (some people just use sugar and it gets a little sticky, but results in a crunchier outer shell)
5. Roll dough out into a circle about 1/8" thick and then cut into 16 wedges like a pizza.
6. Place about 1 teaspoon of filling on the wider side of the wedge and roll up, be sure to tuck tail under.
7. Alternately, you can cut dough into 2.5" x 2.5" squares and fill and pinch closed.
8. Place cookies on a greased baking sheet and Bake at 375 for about 10 minutes until just slightly brown.
9. Transfer to a wire rack to cool.
10. Makes about 5 dozen cookies.