



Buttery Kolachy

1 pkg (1/4 oz) active dry yeast	3 1/2 cups all-purpose flour	2 large eggs, lightly beaten	Granulated sugar
2 Tbs warm water (105° to 115°F)	1/2 tsp salt	1 cup heavy whipping cream	Raspberry, apricot or strawberry preserves or dessert filling
	1 cup butter	1 egg white, beaten until foamy	Powdered sugar (optional)

In a small bowl, dissolve yeast in water. Set aside.

In a large mixing bowl, combine flour and salt. With a pastry cutter, two knives or by hand, cut in butter until mixture is crumbly and no large butter particles remain.

With a wooden spoon, stir in eggs, cream and yeast until a soft dough forms. Remove to a well-floured surface and shape dough into a ball. Flour hands and knead lightly to form a smooth ball. Place dough in a greased bowl; cover and refrigerate overnight.

Preheat oven to 375°F. Allow dough to stand at room temperature for 15 to 20 minutes. Divide dough into thirds. Sprinkle a clean surface with granulated sugar and coat the rolling pin with flour. Roll one section at a time to a 1/4-inch thickness. Cut into 3-inch squares.

Spoon 1 teaspoon preserves in the center of each square. Brush two opposite corners with the egg white. Bring those corners to center and firmly pinch to seal. Place 1 inch apart on an ungreased baking sheet. Bake for 12 to 15 minutes or until lightly browned. Remove to a wire rack to cool.

To serve, sprinkle with powdered sugar, if desired.

Makes 3 dozen cookies.

Save Energy

Select pans that are the same size as the burner.