





Kolaczki (Polish Cookies)

Kolaczki (Polish Cookies) are the perfect tea time treat and lovely addition to a Christmas cookie plate. The delicious flaky pastry comes together with 4 simple ingredients and pairs beautifully with sweet and tart jewel-toned, jam fillings. A sprinkle of powdered sugar makes these cookies a show-stopper! /



5 from 52 votes

 Course	Dessert
 Cuisine	Polish
 Keyword	kolachy cookies, kolacky, kolaczki, kolaczki cookies, Polish Christmas cookies, Polish cookies

 **Prep Time** 30 minutes

 **Cook Time** 10 minutes

 **Chill Time** 50 minutes

 **Servings** 20

 **Author** Trish - Mom On Timeout

Ingredients

- 1 cup unsalted butter softened
- 8 ounces cream cheese softened
- ½ teaspoon almond extract other flavor extracts can be used
- ½ teaspoon salt
- 2 cups all purpose flour
- 3 tablespoons jam I used Bonne Maman Raspberry jam and also Apricot preserves, use a nice thick jam
- water to seal pastry dough
- powdered sugar for rolling dough and dusting on finished cookies

Instructions

1. In a large mixing bowl cream together butter and cream cheese until smooth at medium-high speed. Beat in the almond extract.
1 cup unsalted butter, 8 ounces cream cheese, ½ teaspoon almond extract
2. Add the salt and all-purpose flour in 3 additions, scraping down the bowl as needed to combine. Do not over mix to keep the pastry light and flaky.
2 cups all purpose flour, ½ teaspoon salt
3. Once the dough is combined form it into a ball and dump it onto a large piece of plastic wrap. Flatten the dough down into a square shape and cover it completely with plastic wrap. Place it in the refrigerator to chill for 45 minutes to 1 hour.
4. Line 2 baking sheets with parchment paper (or bake one batch at a time if you only have one baking sheet) and set aside.

5. When the dough has chilled, sprinkle a clean work surface and a rolling pin with powdered sugar.

powdered sugar

6. Divide the dough in half (return the other half to the refrigerator until ready to use) and roll the dough into a large square, $7\frac{1}{2} \times 7\frac{1}{2}$, $\frac{1}{4}$ inch thick. Trim the edges with a pizza cutter. Using a pizza cutter or sharp knife, cut the dough into $2\frac{1}{2}$ inch squares. (Re-roll the scraps to cut more cookies.)

7. Preheat the oven to 350°F.

8. Carefully transfer the squares to the prepared baking sheets and spoon $\frac{1}{2}$ teaspoon of jam in the middle of each square.

3 tablespoons jam

9. Cross one corner of the pastry square over the jam filling. Rub a small drop of water on the corner of the pastry square and then seal the cookie by overlapping with the opposite pastry square corner. Carefully pinch the dough to seal it with your thumb and index finger. Continue until all the cookies are sealed.

water

10. Bake for 10 to 12 minutes until the edges are just slightly golden. Transfer the cookies to a cooling rack after 3 minutes to cool completely.

11. Sprinkle with powdered sugar before serving and enjoy!

powdered sugar