



One of the major perks of marrying a Polish boy from Parma, Ohio, other than the obvious joy of finding the love of your lifetime, is the food. Pierogi, kielbasa, and sauerkraut, It's all so yummy! By far though my favorite Polish treat is kolacky, little folded cookies filled with jam or sweetened cream cheese. Because 2020 has been so "2020," I'm thinking this year we are going to make some Nutella filled kolacky and end the year on a culinary high note. I hope you love kolacky as much as we do!

Wesołych Świąt i szczęśliwego Nowego Roku! (Merry Christmas and a Happy New Year!)

CREAM CHEESE KOLACKY By The Kulwicki Family

(Yields 30 cookies)

Ingredients

3 ounces Cream Cheese
1/2 cup Butter, softened
1 cup All-purpose flour
1/2 cup Any Flavor Fruit Jam or Cream Cheese Filling (see below)
1/3 cup Confectioner's Sugar, for decorating

Directions:

Mix cream cheese and butter until smooth. Add flour slowly until well blended. Shape into a ball and chill overnight or for several hours.

Preheat oven to 350 degrees F (180 degrees C). Roll dough out 1/8 inch thick on a floured pastry board.

Cut into 2 1/2 inch squares and place 1/2 tsp (approx) of jam or preserves. Overlap opposite corners and pinch together.

Place on ungreased cookie sheets. Bake for 10 to 12 minutes in the preheated oven.

Cool. Sprinkle lightly with confectioner's sugar.

CREAM CHEESE FILLING:

8 oz cream cheese, softened
1 egg yolk
¼ cup sugar
½ tsp vanilla extract

Blend together until smooth, use in place of jam as a filling.



My Two Favorite Polish Boys in Parma, headed to a Browns Game in 2018