



KOLACHE COOKIES

Prep: 75 min | **Yields:** 2 dozen

INGREDIENTS

- 1 stick unsalted butter, softened
- 2 ½ ounce cream cheese, softened
- 1 cup Shawnee Mills all-purpose flour
- 1 cup peach preserves or your favorite flavor

DIRECTIONS

1. Preheat oven to 350°F.
2. Cream together butter and cream cheese. Add flour and mix thoroughly. Chill for 1 hour.
3. On a floured surface roll out dough and cut into 3-inch circles about 3/8-inch thick. Place scant teaspoon of preserves in center of cookie, moisten edges with water. Fold over into a crescent shape and seal edges.
4. Bake on parchment paper for 20 minutes.
5. While cookies are cooling, mix together the powdered sugar and milk. Drizzle over cooled cookies. Store in air-tight container.

GLAZE

- 1 cup powdered sugar
- 2 tablespoons milk