

EASY KOLACY RECIPE

By Bonnie Morris



The cookies are made from a new-to-me recipe that seemed easy and tasted good. I made them for a fundraiser, recently, and one guy bought them all!

Mix together:

1 stick (1/4 cup) room temperature butter,
4 ounces of room temperature cream cheese,
1/4 teaspoon of salt, and
1 cup of flour.

It says to chill the dough for an hour in the refrigerator,
then roll out to 1/8 inch thickness and cut into 2 1/2 inch squares.

1 jar of jam or preserves (I used really good Amish raspberry preserves.)

In the center of each square, put a glob of jam or preserves, then pull up two opposite corners, squeeze them together and push the top down, like it is swaddled in a blanket.

Bake at 375 degrees F for 13 minutes, and enjoy them!

