

# Kolaczki (Polish Cream Cheese Cookies)

Yield: 12 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/cream-cheese-kolacky-recipe-polish>

## Ingredients:

- butter
- cream cheese
- all purpose flour
- powdered sugar for rolling out the dough
- jam or whatever you choose for filling
- 8 ounces full fat cream cheese softened at room temp
- 1 1/2 cups butter or 3 sticks, softened at room temp. I prefer salted butter for this recipe but unsalted can be used
- 3 cups all purpose flour
- 3/4 cup jam fruit preserves, pastry filling or other filling of your choice. SEE NOTES.
- 2 tablespoons water or 1 egg white, in a small bowl set aside
- powdered sugar for rolling and dusting

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 41 grams
3. Cholesterol: 85 milligrams
4. Fat: 32 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 19 grams
8. Sodium: 250 milligrams
9. Sugar: 12 grams

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