

# Hungarian Christmas Cookies

Yield: 24 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-chutney-recipe-with-dates>

## Ingredients:

- 3 cups all purpose flour
- 16 tablespoons butter
- 1 packet rapid rise yeast
- 2 tablespoons sugar for dough
- 1 teaspoon vanilla extract for dough
- 1/2 cup light cream
- 3 egg yolks
- 1 cup powdered sugar
- 2 cups dates pitted and cut, for date filling
- 1/2 cup sugar for date filling
- 3/4 cup water for date filling
- 1 1/4 teaspoons vanilla for date filling
- 1/4 cup ground walnuts for date filling
- 1 pound ground walnuts for nut filling
- 1/4 cup sugar for nut filling
- 2 tablespoons milk for nut filling

## Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 50 milligrams
4. Fat: 22 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 7 grams
8. Sodium: 60 milligrams
9. Sugar: 24 grams

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