

Yugoslavian Kolacki (Apricot Pastries)

1 pound cream cheese
1 pound butter
4 cups flour
2 Tbsp. Sugar
½ tsp salt
2 egg yolks
1 tsp. baking powder

Cream Butter and Cheese in large bowl. Mix baking powder into egg yolks and add to butter/cheese mixture. Add flour gradually mixing by hand until dough absorbs flour on hands and the side of the bowl. Divide dough into flour balls and refrigerate overnight. Roll ball 1/8" thick on floured surface. Cut into 2" squares. Place small amount of apricot Jam on each piece. Pull dough over apricot jam and fold into triangle and pinch sides. Bake on lightly greased cookie sheet at 350 degrees for 20-25 minutes. Cool completely then dust with powdered sugar.

Nancy Adams