

KOLACHI COOKIES

1 C. butter 8 oz. cream cheese 2 ¼ C. all-purpose flour 2 egg yolks

Filling:

1 lb. ground walnuts ½ C. sugar 2 egg whites

Bring butter and cream cheese to room temperature, cut in flour as for pie crust; add egg yolks and mix well by hand. Roll in a ball and refrigerate at least 4 hours or overnight. Roll ¼ of dough on a board sprinkled with confectioners' sugar to ¼" thick, cut into 2" squares. Place 1 tsp. of filling on each square, roll up, pinching ends together. Roll in granulated sugar and place on ungreased cookie sheet, seam side down. Repeat until dough is all used up. Any remaining scraps can be re-rolled.

Filling: Beat egg whites until stiff ;add sugar and walnuts.

Yeilds 6 doz.