

Apricot Kolaches

*Kate Wagner - Ivyland PA
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Yield: 60 cookies

*1 1/4 cups all-purpose flour
1/4 cup sugar
1/4 teaspoon Kosher salt
1/2 cup (one stick) cold unsalted
butter, cut up
1/4 cup sour cream
1 large egg yolk
2/3 cup apricot jam*

Preparation Time: 1 hour

In a large bowl, mix together the flour, sugar and salt until well combined. Cut in the butter until the mixture resembles coarse crumbs.

Stir in the sour cream and egg yolk until fully incorporated.

Turn out onto a floured surface. Knead the dough until smooth, 3 to 4 minutes. Shape into two 3/4-inch-thick disks. Wrap in plastic. Refrigerate until firm, at least two hours and up to overnight.

Preheat the oven to 375 degrees. Line two baking sheets with parchment paper.

Working on a lightly floured surface with one disk of dough at a time, roll to 1/4-inch thick. Cut into two-inch squares.

Place one-half teaspoon of apricot jam diagonally across each dough square. Moisten two opposite corners of dough with water. Press together to seal. Place the cookies on the prepared sheets.

Bake until the edges are a light golden brown, 10 to 12 minutes, rotating the sheets halfway through. Transfer to a wire rack to cool completely.

Repeat with the remaining disk, rerolling and chilling the scraps.

Per Serving (excluding unknown items): 1863 Calories; 65g Fat (30.7% calories from fat); 23g Protein; 308g Carbohydrate; 7g Dietary Fiber; 362mg Cholesterol; 602mg Sodium. Exchanges: 8 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 12 1/2 Fat; 12 1/2 Other Carbohydrates.