



## POLISH KOLACZKI COOKIES

These polish cream cheese cookies are perfect served as a dessert or snack.

This is a great recipe to practice some basic baking skills such beating, mixing, forming and shaping dough. If you're making this in school, or at a cook club, you could pre-make the dough and chill it in the fridge!



**Skills Check:** Follow a recipe; follow food safety and hygiene rules; tidy away; use a timer; cream fat and cream cheese; scrape out a bowl with a spatula; use measuring spoons; use the oven (with adult supervision).

**Equipment:** Baking tray, Greaseproof paper, Measuring spoons, Mixing bowl, Wooden spoon, Tablespoon.

**Allergens\*:** Gluten | Milk | Eggs

### Ingredients (makes 6 biscuits):

- 15g light cream cheese
- 25g butter (room temperature)
- 50g plain flour
- Apricot and raspberry conserve /pastry filling (not jam)
- 1 tsp Granulated sugar
- 1 tsp Icing sugar
- 1 egg white

*\*Please note the allergens listed are indicative only. Allergens vary depending on brand; check the labels on the products you use.*

### Method

1. Beat the cheese and butter together in a bowl until light and fluffy
2. Add flour in 3 parts mixing well in between
3. Bring together to form a dough
4. Make into a square, wrap in clingfilm and put in fridge for at least 1 hour.
5. Sprinkle the worksurface with 1 teaspoon of sugar and 1 of icing sugar to stop the dough sticking
6. Roll out the dough in a square until it is 5mm thick
7. Using a knife (or cutter) cut 5 cm squares
8. Put ½ teaspoon of filling into the centre of the square
9. Brush one of the corners of the dough with egg white, lift it and the opposite corner towards the middle and press together lightly to seal.
10. Transfer to baking tray and cook for 15 mins at 180C (170 fan) or until edges are brown.
11. Allow to cool, dust with icing sugar to serve

