

## **Kolache Cream Cheese Cookies**

Oven will be preheated to 325 degrees but you will be chilling the cookie dough before baking so you may want to wait on this step.

### **Dough**

**BEAT one (1) 8-oz. pkg. cream cheese, 3/4 cup softened butter, one (1) cup sugar, and 2 tsp. vanilla** in large bowl with mixer until blended.

**ADD 2-1/4 cups flour and 1/2 tsp. baking soda.** Mix well.

**REFRIGERATE** 30 minutes or more as you prepare filling.

### **Filling**

**COMBINE one (1) cup finely chopped walnuts, 3/4 cup golden raisins** (optional, Aylene makes hers raisin-less), **1/2 cup granulated sugar, 1/4 cup brown sugar, and 1 tsp. ground cinnamon.**

**ROLL** 1/4 of the cookie dough between 2 large sheets **waxed paper** to a 9-inch circle. Remove top sheet of paper. **SPREAD** dough with **2 Tbsp. jam or preserves** (apricot, raspberry, or whatever you like but not jelly). **SPRINKLE** with 1/4 of the nut mixture. **PRESS** lightly into the dough.

**CUT** dough into 16 wedges (pizza-style). **ROLL UP** tightly, starting at wide end of each wedge. Place, point-sides down, on cookie sheet lined with parchment paper or sprayed with cooking spray.

**NOTE:** At this point, I usually chill the sheet of cookies while oven is pre-heating but you can put them immediately into pre-heated oven if you wish.

**OPTIONAL:** Before cooking, you may want to beat one egg with 1 Tbsp. water and brush onto cookies. Then sprinkle with combined 1/4 cup granulated sugar and 1 tsp. ground cinnamon. (I usually skip this step so I can say they're "breakfast food" for as long as they last in the house).

**BAKE** (325 degrees) **15 - 20 minutes** or until lightly browned. Immediately transfer cookies to wire racks to cool completely.

**REPEAT** with remaining quarters of dough and filling items.