

# Feast of St. Maximilian Kolbe

## Celebrating our Patron Saint from Home

### **Kotaczki (Polish crème cheese cookies) Recipe**

#### **Ingredients**

8 ounces crème cheese (room temperature)

12 ounces butter (room temperature)

3 cups all-purpose flour

28 ounces filling (use your favorite jam; raspberry, apricot, prune, etc.)

Powered sugar for dusting

1. In a large bowl, beat cream cheese with butter until light and fluffy. Add flour 1 cup at a time and mix well. Wrap dough in plastic and refrigerate for at least 1 hour.
2. Preheat oven to 350 degrees.
3. Roll out dough 1/4-inch thick on a silicone mat or a surface that has been dusted with equal parts confectioners' and granulated sugars (not flour), because the granulated sugar will help keep the dough from sticking.
4. Cut into 2-inch squares. Place 1/2 to 1 teaspoon filling on center of each square. Overlap opposite corners of dough to the center over filling, pressing dough together lightly. Alternatively, brush a tiny bit of beaten egg white on one point and press the opposite point on it.
5. Using a spatula, transfer the filled cookies to a parchment-lined sheet pan and bake for 15 minutes (longer if baking frozen) or until corners start to brown. Transfer to wire rack to cool completely before dusting with sugar.