

Name: Polish Kolacky (Gawumpki)

Yield:	Author: "Babusia" Barbara Walker		
Ingredients	Actual		Notes
	Weight	Measure	
Cream cheese	6 oz		Softened
Butter	1 cup		
Flour	2 cups		
Sugar, white	2 tbsp		
Salt	1/8 tsp		
Baking powder	2 tsp		
Apple pie filling – 1 (21 oz) can			
Confectioner's sugar	2 tbsp		
Preparation			
1. Preheat oven to 350 degrees.			
Cooking Directions			
1. Lightly grease cookie sheets. 2. Using a pastry blender or food processor, cut butter into cream cheese. 3. In a small bowl, sift dry ingredients together except for confectioners' sugar. 4. Work dry ingredients into butter/cream cheese mixture until you have an even, mealy texture. 5. Knead to form a stiff dough. If the dough gets too soft, refrigerate for about five minutes before continuing. 6. Roll dough to 1/4-inch thickness. 7. Using a cookie cutter or glass, cut into about 3 inch diameter cookies. Keep re-rolling dough until you have used it all. Use your thumb to make a depression in each cookie. Place a 1/2 teaspoon of apple pie filling in the depression. 8. Bake for about 20 minutes (until lightly golden). Let cool on a cookie rack. Dust lightly with confectioners' sugar. Store in an airtight container.			