



FARMSTAND SUN GOLD TOMATO PRESERVES KOLACKY Makes 30

Popular fillings for Kolackys are usually peach, strawberry and raspberry. We used our imagination and filled these with our Sun Gold Tomato Preserves, and they are delicious.

3 ounces cream cheese, softened
½ cup butter, softened
1 cup all purpose flour

½ cup Sun Gold Tomato Preserves *
1/3 cup confectioner's sugar

Combine cream cheese and butter in a large bowl. Beat at medium speed until smooth. Add flour slowly until well blended. Shape into a ball, wrap in plastic wrap and refrigerate for 3 hours or overnight.

Preheat oven to 350 degrees.

On a floured surface roll out dough about 1/8-inch thick. Cut into 2 inch squares and place approximately ½ teaspoon of preserves. Overlap opposite corners and pinch together. Place on parchment lined cookie sheets.

Bake for 10- 12 minutes. Cool. Sprinkle lightly with confectioner's sugar.

Adapted from Allrecipes.com

*Items available at Chicago Downtown Farmstand

