

ICE CREAM KOLACHKES

INGREDIENTS | DIRECTIONS

1 pint vanilla ice cream, softened

4 cups all-purpose flour

2 tablespoons sugar

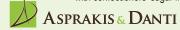
2 cans (12 ounces each) apricot and/or raspberry cake and pastry filling

1 to 2 tablespoons confectioners' sugar, optional

2 cups butter, softened | In the bowl of a heavy-duty stand mixer, beat butter and ice cream until blended (mixture will appear curdled). Add flour and sugar; mix well. Divide dough into 4 portions; cover and refrigerate until easy to handle, about 2 hours.

> Preheat oven to 350°. On a lightly floured surface, roll 1 portion of dough into a 12x10-in. rectangle; cut into 2-in. squares. Place 1 teaspoon filling in the center of each square. Overlap 2 opposite corners of dough over filling; pinch tightly to seal. Place 2 in. apart on ungreased baking sheets. Repeat with remaining dough and

Bake until bottoms are lightly browned, 11-14 minutes. Cool 1 minute before removing from pans to wire racks. Sprinkle with confectioners' sugar if desired.



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