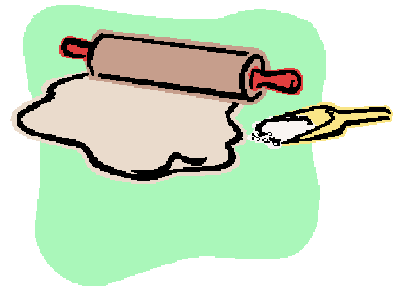


March 2011

Spring will soon be upon us - there are yellow winter aconite flowers blooming already, so I know warmer weather is just around the corner!



It is still cool enough to enjoy a day of baking and these wonderful cookies are a welcome treat any time of the year. You can mix the dough and refrigerate overnight. Both the canned fillings or the homemade type are good with these, just don't use jelly or jam as they are not condensed enough to hold up when baked. You need the thicker, fruit concentrated type filling. Enjoy!

Hungarian Pastry (KIFLI)

1 lb butter

1 lb cream cheese

3 C. flour - all purpose

Powdered/confectioners sugar

Filling: Solo canned fillings:

Apricot, nut or prune

Or you can make your own filling**

- Soften butter and cream cheese, blend in flour. Roll into a ball, wrap in plastic wrap and chill overnight.
- Divide pastry in 4 pieces; roll one piece at a time until thin (1/8") cut into 3x3" squares, place a scant tsp. of filling in the middle.
- Roll one corner over the filling, brush with beaten egg white or a small dab of water; pull up the opposite corner and press gently down to seal.
- Bake 15 min on un-greased cookie sheets or use parchment paper lined sheets @ 425° or until golden. Sift powdered sugar over cooled cookies.

**** Apricot filling for Kifli:**

1 # dried Apricots

1 ½ Cup sugar

1/8 tsp. Salt

Place apricots in a heavy-bottomed saucepan, add water, just to cover or a little less. Add sugar and salt. Bring to a boil and reduce heat to simmer; cook 10-15 min. Remove from burner, let cool and process in a food processor until very smooth. Can store in tightly covered plastic container in refrigerator until use.

****Dried Cherry or Prune filling for Kifli (Lekvar):**

1# dried cherries or Prunes

Orange juice

1 tsp. Fresh grated nutmeg

½ tsp. Ground cinnamon

Place cherries/prunes in a heavy-bottomed saucepan, add orange juice, just to cover or a little less. Add nutmeg and cinnamon. Bring to a boil, reduce heat and simmer 10-15 min. Remove from burner, let cool and process in a food processor until very smooth. Can store in tightly covered plastic container in refrigerator until use.