



Christmas Eve: Kolache Cookies

Recipe adapted from Diana Rattray from thespruceeats.com

Ingredients

Wet Ingredients

- 1 Stick of Butter (113g)
- 3oz Cream Cheese (85g)

Dry Ingredients

- 1 1/4c All Purpose Flour (150g)

Filling

- 1/4-1/3c jam of your choice.

Directions

- 1) Cream the Butter and Cream Cheese until fluffy.
- 2) Add the Flour and blend well.
- 3) Dump dough onto plastic wrap and flatten into a rough square.
- 4) Refrigerate for at least 20-30 minutes.
- 5) When ready to bake, heat the oven to 375°F and line a baking sheet with parchment paper.
- 6) Lightly flour a flat surface and using a rolling pin, roll the dough to about 1/8 inches thick.
- 7) Cut into 2 1/2 inch squares and place an inch apart on the baking tray.
- 8) Spoon 1/2t of jam into the center of each square.
- 9) Get a small bowl of water and with your fingers slightly moisten two opposite corners of the square and bring together (like a swaddle!). Pinch the ends together so they bond and give a slight twist before gently pressing flat. With your fingertips or a spoon, press the folded edges gently to discourage the cookies from opening in the oven.
- 10) Bake in the oven for 12-15 minutes or until golden brown. When they are cool, you can dust with powdered sugar if you want to.



Baking Reflections

This week's final recipe is for Kolache Cookies. These are a traditionally Eastern European treat which in addition to being delicious, resemble a baby wrapped in swaddling clothes. I know for many families the last few hours of Christmas Eve can be stressful. My goal with this recipe was something that is easy, and fun. The dough which is simple and gets its sweetness from the jam rather than white sugar is much more kid friendly than some of our previous options.

My suggestion is that you combine the dough in the afternoon on Christmas Eve and let the dough rest in the fridge while you are in church. As the ingredients come together, reflect on the reflection you have had, what has God highlighted for you in your heart? What are you feeling called to do differently? What do you need to bring to the manger with you in worship?

Then once the dough has chilled either tonight or in the morning, roll and cut out the cookies and as you fill and wrap each bit of jam, just take some time to marvel in the mystery of a God who loves you, and our world enough to come to us, wrapped in flesh and swaddled like a baby so that we can know the transformative depths of divine love for ourselves.