



Have a High Tea or Coffee Get-Together

Slice & Bake Ice Cream Kolacky

Dough is ready in the refrigerator – bake only what you need

2 cups sifted all-purpose flour
1/4 teaspoon baking powder
1 Tablespoon granulated sugar
1 cup unsalted butter, softened
1 cup vanilla ice cream, firm soft
3 Tablespoons all-purpose flour
2 Tablespoons regular confectioners' sugar
1 (12 oz.) can raspberry cake and pastry filling (I use Solo brand)
Regular confectioner's sugar or non-melting confectioners' sugar, as desired

Prepare the Dough:

- In a mixing bowl, add flour and baking powder; stir in sugar. Add butter, mix until mixture resembles fine crumbs.
- Add the partially softened ice cream and mix well to form a cold dough.

- Combine 3 Tablespoons flour and confectioners' sugar. Lightly dust a mat with some of the flour mixture.
- Place dough on mat; lightly toss and roll into a 12-inch round log.
- Roll dough in parchment paper; chill in refrigerator about 2 hours, overnight, or until needed.

Shaping the Dough:

- Preheat oven to 350 degrees F.
- Cut about six to eight $\frac{1}{4}$ inch slices of dough; place the remaining dough back in the refrigerator to stay chilled. If the dough gets too warm, it will be difficult to shape.

For each fold-over cookie:

- Place the cut slices on a lightly flour mixture dusted mat. Press each slice lightly forming into a circle.
- Place the circle on a parchment lined cookie sheet. Place a small amount of raspberry filling in the center of each slice.
- Bring the two sides over the filling securely overlapping ends in the center.

For circles with pastry filling:

- Place cut slice on lightly flour mixture dusted mat. Press slice lightly forming into a circle. (If desired, cut a fancy shape with a 1-1/2-inch wavy biscuit cutter. Then reroll any remaining scraps of dough for extra cookies.)
- Place circle slice on parchment lined cookie sheet. Press a little depression with your finger in the center of the slice.
- Place a small amount of raspberry filling in the center of each slice.
(Bake as many cookies as you want, making sure that the dough is chilled for easier shaping.)

Baking the Cookies:

- Place filled fold overs or rounds on parchment lined cookie sheets about 1 inch apart.
- Bake in preheated 350 F. degree oven for about 12 minutes for foldovers and 10 to 11 minutes for round cookies or light golden brown.
- After 5 to 10 minutes, remove baked pastries from cookie sheet to cooling rack. Let cool.
- Sprinkle generously with confectioners' sugar. (I like to use non-melting confectioners' sugar for sprinkling.)

Yield: about 2 to 3 dozen cookies depending on the size of the cookie

Cook's Note: I love the idea that I can bake only 1 dozen fancy pastry cookies and save the dough in the refrigerator until the next day. Also, regular confectioners' sugar can be used for baking. The special non-melting confectioners' sugar should only be used for sprinkling the tops of the cookies or cakes. I use Solo pastry filling that can be found on-line or at certain supermarkets.

Recipe from: Eleanor Brasky – an old-fashioned Polish dessert cookie
Eleanor rolled out her dough and cut it into squares or circles.

About the Recipe:

When Pope John Paul II was in Chicago, he tasted Eleanor Brasky's homemade Kolacky pastries at their local parish and loved them. Traveling to Rome, Bishop Alfred Abramowicz, a resident Bishop at Five Holy Martyrs in Chicago, offered to take the baked Kolacky to Pope John Paul II as a surprise when he traveled to the Papal Conclave of Cardinals and Bishops. Eleanor was so delighted that the Pope actually wanted her little Kolacky. What a magic moment for her! A double thrill was a thank you note from Pope John Paul II, thanking her for the delicious goodies. Wouldn't it be fun to share this story with your friends?

Eleanor passed and would be so happy to be part of your celebration too.