



### **Kolaches Made with Macala Pomegranate Jelly**

½ cup butter softened

3 ounces of cream cheese softened

1 and ¼ cups all-purpose flour

About ¼ cup Macala Pomegranate Jelly

¼ cup sifted powdered sugar

Cream butter and cream cheese in a medium mixing bowl; beat until light and fluffy.

Add flour, mixing well. Roll dough to 1/8 inch thickness on a lightly floured surface.

Cut the dough with a 2 inch round cookie cutter.

Place cookies 2 inches apart on lightly greased cookie sheets.

Spoon ¼ teaspoon jelly on each cookie; fold opposite sides together, slightly overlapping edges.

Bake at 375 degrees for 15 minutes. Remove to wire racks to cool, and sprinkle with powdered sugar.

Yield about 2 dozen.