Frozen Koloches (Aunt Pauly’s recipe)

Ingredients:

For cookies:

1 C butter (2 sticks)

1 C cream cheese (8 oz)

2 C flour

1 C powdered sugar

2 tsp baking powder

For crème filling:

2 C cream cheese (16 oz)

1 egg

1 tsp vanilla

1 C sugar

Pinch of salt

Instructions:

1. Mix cookie ingredients and roll in 2” rolls
2. Wrap in wax paper and chill until firm (an hour or two in the fridge or half-hour in freezer)
3. Meanwhile mix all ingredients together for crème filling and set aside
4. Take cookies out of the fridge/freezer and cut into ¼ in slices. Then lay out on cookie sheet
5. Press your thumb in the middle of each cookie to make a well for the crème filling
6. Fill the middle of each cookie with crème filling
7. Bake at 375 degrees for 10-12 min

\*since these cookies take a while to make, you may want to do a double recipe. They take some time, but they are truly delicious! Like mini cheesecakes!