

# Kolachky

## Ingredients:

1/4 cup sour cream  
1 pkg. Yeast  
1 lrg. egg, beaten  
1 cup butter  
2 cup flour  
1 cup preserves

## Directions:

Preheat oven to 400 degrees.

Combine sour cream and yeast and set aside.

Cut butter into flour until you have a mixture that resembles a coarse meal.

Add the egg to the sour cream mixture and stir the mixture into the flour until a dough forms.

Roll ¼ inch thick and cut into 2-1/2 inch rounds.

Place the rounds on ungreased cookie sheets, cover with plastic and let rest for fifteen minutes.

Make a thumbprint in the cookie's center and fill with 1 tsp. preserves.

Bake until golden, about 12-15 minutes.

## While warm, glaze with:

1 cup confectioner's sugar  
2 Tbsp. melted butter  
2 tsp. light corn syrup  
2-3 Tbsp. whole milk