

RECIPE FOR: Russian Tea Cakes

FROM: Russia

SERVES: 36

INGREDIENTS

1 cup butter  
1 tsp vanilla  
6 TBSP powdered  
sugar  
2 cups flour  
1 cup chopped walnuts  
2/3 cup powdered  
sugar

DIRECTIONS

1. Preheat oven to 350 degrees F
2. In a medium bowl cream butter & vanilla until smooth. Combine the 6 TBSP powdered sugar & flour; stir into the butter mixture until well-blended. Mix in the chopped walnuts.
3. Roll dough into 1 inch balls & place 2 inches apart on an ungreased cookie sheet.
4. Bake for 12 minutes & roll in powdered sugar.

RECIPE FOR: Date Filled Cookie Bars

FROM: Russia

SERVES: 24

INGREDIENTS

1 lb dates - pitted  
1 cup sugar  
1 tsp lemon zest  
2 tsp orange zest  
1 1/2 cup rolled oats  
1 3/4 cup flour  
1/2 tsp baking soda  
1 cup brown sugar  
1 cup chopped walnuts  
1 cup melted butter

DIRECTIONS

1. In a saucepan bring the dates, sugar, 1/2 cup of water & zests to a boil. Boil for 3 minutes, stirring constantly, then set aside & let cool
2. preheat the oven to 325°F & grease a 9x13 inch baking pan
3. Stir together the rolled oats, flour, baking soda, brown sugar, walnuts & melted butter. Press half the mixture into the pan, spread the dates evenly on top & then sprinkle with the remaining mixture. Bake 25-30 minutes.

RECIPE FOR: Kolachky

FROM: Russia

SERVES: 4 dozen

INGREDIENTS

- 2 8oz cream cheeses
- 2 cup butter
- 4 cup flour
- 1 lb chopped walnuts
- 1 egg
- 1/2 cup honey
- 6 oz. strawberry jam
- 6 oz apricot jam
- 1 egg white
- 1/2 cup powdered sugar

DIRECTIONS

1. In a bowl, mix together cream cheese & butter.
2. Mix in flour 1 cup at a time. As dough stiffens, knead on the dough on counter for 5 minutes
3. Preheat the oven to 350° F
4. Crush the walnuts in a food processor & stir in the egg & honey.
5. Roll the dough out to 1/4 inch thickness & cut the dough into 3x3 squares.
6. Place a tsp of walnut filling in half the squares & jam in the rest. Fold the edges up & bake for 15 to 17 minutes. Brush with egg white.