Whenever we visited our Polish relatives in Pennsylvania, we got to eat traditional pierogi, cabbage soup, Kielbasa and these wonderful dainty nut horns.  Visiting the church midday, we could find the ladies in the church kitchen laboring with love to create these morsels.  Powdered sugar everywhere! The only other opportunity was at a Polish wedding or Polish picnic.

You can imagine my surprise when the man I married who was Hungarian claimed the recipe for Kifli to be the real deal.

They are identical to the Polish version!

 HUNGARIAN KIFLI, POLISH KOLACZKI

 NUT HORNS

DOUGH:

8 0z. Cream cheese , room temp

1 stick unsalted butter, room temp

2 cups flour

2 Tbsps Brown Sugar

¼ tsp salt

2 egg yolks, mixed

1 tsp vanilla

Blend butter and cream cheese in a food processor. Add egg yolks and vanilla. Blend well. Add to the dry ingredients in a bowl, blending until dough coheres like pie crust. Divide into 3 patties. Cover each tightly with plastic wrap and refrigerate over night. Roll out thin using a floured board and rolling pin. Cut into 2-inch squares. Fill each with a teaspoon of nut filling (or apricot preserves). Roll and shape like a mini cigar.

FILLING:

½ lb. ground walnuts

2 egg whites

½ cup sugar

Beat egg whites into soft mounds. Add sugar. Mix. Add ground walnuts….not too fine. Texture is good.

Bake on trays without oil or parchment…. 350 degrees for 15 minutes… Let cool.

Then dust with powdered sugar. Store in tins…..

Source: Marisha Zeffer