

Hungarian Kifli

2 ¼ cups all-purpose flour
1/4 teaspoon salt
8 ounces cream cheese, softened
2 sticks butter (room temperature)
½ cup or so of additional flour for rolling out the dough
2- 12 ounce can of pastry filling
8 oz cream cheese, room temperature
3 egg yolks
3/4 lb. apricot butter
Confectioner's sugar



1. Whisk the flour and salt together in a bowl and set aside.
2. Beat the cream cheese and butter together at medium speed for 3 minutes or longer, until creamy.
3. Reduce your mixer speed to low and slowly add the flour and salt mixture. Mix until well combined. The dough should be pretty moist but not sticky.
4. Turn the dough onto a sheet of lightly floured wax paper and flatten into a square about ¾ of an inch thick.
5. Cut into 4 equal pieces and wrap individually in plastic wrap. Refrigerate a minimum of two hours.
6. Preheat your oven to 375 degrees and line a large baking sheet with parchment paper.
7. Remove one portion of the dough and place it on a well- floured wax paper sheet.
8. Dust the top of the dough with some flour and add another sheet of wax paper.
9. Roll the dough out to ¼ inch thickness. You want to end up with about a 10" square.
10. Remove the top sheet of wax paper and trim the edges of the square with a very sharp knife.
11. Cut the square in fourths lengthwise and across to get 16 squares.
12. Add ½ teaspoon of the pastry filling to the center of each square
13. Pinch together opposite corners overlapping slightly and press down lightly in the middle.
14. Arrange cookies on the lined baking sheet and cook until golden brown about 12-14 minutes.
15. Remove and cool on the baking sheet for a minute or two and then transfer to a cooling rack.
16. Repeat the process with the three other squares of dough, using different flavors of pastry filling.
17. You can store these in between layers of wax paper in an airtight container either in the refrigerator or freezer. Bring to room temperature before serving. It is common to dust with powdered sugar before serving.

Servings: 25

Yield: 25

Degree of Difficulty

Very easy

Cooking Times

Preparation Time: 15 minutes

Cooking Time: 2 hours 15 minutes

Total Time: 2 hours 30 minutes

Nutrition Facts

Serving size: 1/6 of a recipe (8.9 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.

Calories 200 % Daily Value*

Total Fat 11.9g 15% Saturated Fat 7.3g 37% Cholesterol 58mg 19% Sodium 112mg 5% Total Carbohydrate 20.2g 7% Dietary Fiber 0.7g 2% Total Sugars 8.3g Protein 2.7g Vitamin D 8mcg 38% Calcium 17mg 1% Iron 1mg 5% Potassium 39mg 1%

◀ Back |