



[Hungarian Christmas Cookies](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook Time: 30 Minutes

Total Time: 1 Hour

Dough Ingredients:

- 3 cups All-purpose Flour
- 16 TBSP Butter (½ pound or 2 sticks)
- 1 packet Rapid Rise Yeast (¼ oz envelope)
- 2 TBSP Sugar
- 1 tsp Vanilla Extract
- ½ cup Light Cream
- 3 Egg Yolks
- 1 cup Powdered Sugar

Date Filling Ingredients:

- 2 cups Dates, stoned and cut
- ½ cup Sugar
- ¾ cup Water
- ¼ tsp Salt
- 1 tsp Vanilla
- ¼ cup Ground Walnuts

Nut Filling Ingredients:

- 1lb Ground Walnuts
- ¼ cup Sugar
- 2 TBSP Milk (plus more as needed)

Directions:

- Preheat oven to 325°.
 - **For dough:**
 - Using a stand mixer, mix together all-purpose flour and butter; cream together.
 - In a medium bowl, add 1 packet of rapid rise yeast and 2 tablespoons of sugar; allow to soften.
 - Add 1 teaspoon vanilla, ½ cup light cream and 3 egg yolks to the yeast mixture; mix together well.
 - Add the yeast mixture to the flour mixture; mix well until a dough is formed.
 - Place dough on a board, cut in half.
 - Cut each half of the dough into 3 pieces.
 - Roll each piece into a small ball.
 - Place a small amount of powdered sugar on the board, and roll out a small ball into a thin, round shape.
 - Cut pieces like you were cutting a pie, 8 pieces from each ball.
 - Place 1 teaspoon of filling on the dough spread out.
 - Bake in preheated 325° oven for 20 minutes or until slightly brown at the edges.
 - Roll in powdered sugar.
 - Allow to cool.
 - Store in a container lined with waxed paper.
 - **Date Filling directions:**
 - In a pot on the stove, combine stoned and cut dates, ½ cup sugar, and ¾ cup water. Cook for 10 minutes.
 - Cool mixture and then add ¼ tsp and 1 teaspoon of vanilla; mix well.
 - Add ¼ cup ground walnuts; mix well.
 - **Nut Filling directions:**
 - Combine 1 pound of shelled and ground walnuts with ¼ cup sugar; mix well.
 - Add 1 tablespoon of milk, mix, add a second tablespoon of milk, mix. You want this moist, not wet. You may need more or less milk than what is listed.
- Makes 48 Hungarian Christmas Cookies