

## Kolache Cookieees



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### Cookieees

6 ounces cream cheese, softened  
3/4 cup butter, softened  
1 egg  
1 1/2 teaspoons vanilla extract  
1 package Yumree Yumree Cookieees mix  
2 tablespoons granulated sugar

### Filling

1 (21 ounce) can cherry pie filling

### Drizzle

2 cups powdered sugar  
1/2 teaspoon vanilla extract  
2 1/2 to 3 tablespoons half-and-half cream

**In a large bowl**, beat cream cheese and butter until creamy. Add egg and vanilla extract. Mix well.

**In a medium bowl**, combine Yumree Yumree Cookieees mix and sugar. Mix well. Add dry ingredients to cream cheese mixture. Mix well, scraping sides of bowl often.

**Divide** dough into four portions. Wrap each portion with plastic wrap, flatten slightly, and refrigerate for at least 1 hour.

**Using the [Rolling Mix Suggestion](#)**, roll each portion on a well-floured surface into a 10 inch square with a floured silicone rolling pin. Using a floured rotary pastry cutter, cut into 2 1/2-inch squares. Scraps may be rerolled.

**Place** 1 to 2 cherries in center of each square. Bring one corner of square up to cover the cherries. Lightly dampen corner of dough with water. Bring opposite corner to center and gently press to seal. Place cookieies onto a parchment lined baking sheet.

**Bake** at 325 degrees for 12 to 13 minutes, or until edges are lightly browned. Carefully remove cookieies from baking sheet and cool on a wire rack.

**Combine** powdered sugar, vanilla extract, and half-and-half cream. Mix until desired consistency is achieved. Drizzle over cooled cookieies.

**Makes** 5 dozen

**Cook's Note:** *Electric mixer required.* Cookieies may be cut into 4 inch squares and filled with 3 to 4 cherries. Bake 14 to 15 minutes. Store cookieies in the refrigerator in an airtight container between layers of wax paper. Substitute cherry pie filling with other pie filling or jam of choice.