

Hungarian Kifli

Blog post: <http://korenainthekitchen.com/2017/12/31/hungarian-kifli>

Adapted from [All Recipes](#), makes 45 cookies.

In the bowl of an electric mixer fitted with the paddle attachment, cream together:

227 g cold cream cheese, cubed
1 cup softened unsalted butter

Mix in:

1 egg yolk (reserve the egg white for later)
1 tsp vanilla

In a separate bowl, whisk together:

2 cups all purpose flour
1/2 tsp baking powder
pinch fine sea salt

Add the flour mixture to the cream cheese mixture and stir on low speed until the flour is incorporated and it comes together in a soft, sticky dough.

Turn the dough out onto a lightly floured surface and knead gently a few times if necessary to bring any stray bits of flour into the dough. Shape it into a ball, and divide it into 4 equal pieces. Press each into a disc and wrap in plastic. Chill for several hours, or overnight.

Once the pastry is sufficiently chilled, prepare the filling. In a clean mixer bowl fitted with the whisk attachment, place:

1 egg white
pinch cream of tartar

Whip on medium speed until foamy, then gradually add **1/3 cup granulated sugar**. Increase the speed to medium-high and continue whipping until you get a glossy, stiff meringue. Fold in **75 g ground walnuts** until well incorporated, and set aside.

On a lightly floured surface, roll out a portion of the chilled dough into a square that is slightly larger than 9" x 9" (it should be between 1/8" and 1/4" thick). With a fluted pastry wheel or a sharp knife, trim the square to exactly 9" x 9", then cut it into nine 3" squares. Set aside the trimmed scraps of pastry.

Place about **1/2 tsp walnut-meringue filling** in the middle of each square, then fold the two opposite corners of the pastry over the filling to make a little tube. Moisten the top corner of pastry with a bit of water to make it stick, and press gently to secure.

Repeat with the other 3 discs of dough, then gather all the pastry scraps together and repeat one final time. Arrange the filled cookies about 1" apart on baking sheets lined with a silicon mat or parchment paper.

Chill the assembled cookies for about 20-30 minutes, until they are hard. Preheat the oven to 350°F (325°F convection) and bake the cookies for about 10-15 minutes, until golden brown.

Transfer to a rack to cool. Once cooled, dust generously with **icing sugar**. Store the cookies in an airtight container at room temperature for up to 1 week.