

## 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.