

# Kifli Cookies

For the filling:

1 pound apricots

1/3 cup granulated sugar

For the pastry:

6 cups flour, sifted 3 times

6 tablespoons sugar, plus more for decorating

1 teaspoon baking powder

1 pound unsalted butter, cut into 1-inch pieces

5 large egg yolks

1 cup regular or low-fat sour cream

Finely grated zest from 1 lemon



For the filling: Place 1 pound of dried apricots in a large saucepan; barely cover with water and bring to a boil over medium-high heat. Cook just until thoroughly softened, then remove from the heat. Add granulated sugar (to taste, in tablespoon increments), stirring and mashing to form a pastelike mixture. Cool completely before using.

For the pastry: Combine the flour, the 6 tablespoons of sugar, the baking powder and butter in a mixing bowl. Use a pastry cutter or your fingers to create a crumbly mixture. Make a well in the center; add the egg yolks, sour cream and lemon zest. Knead together to form a soft dough. Cover and refrigerate for 1 hour. (Alternatively, the ingredients can be divided in half; make the dough in two batches in a food processor. Do not over-process.)

Preheat the oven to 375 degrees. Line several baking sheets with parchment paper or silicone liners. Lightly flour a work surface and a rolling pin. Cut the chilled dough into four equal sections; it's okay to leave the other sections on the counter as you work.

Working with one section at a time, roll out to a thickness of 1/16 inch; it's a very stretchable dough. Cut into 20 squares; place a small dollop of the filling at the center of each one. Arrange so there's a point at the top (like a diamond), then roll to form a small, tapered cigar or crescent shape. You might have scraps of dough left over; they can be re-rolled.

Dip the top side (opposite the seam side) of each cookie into the egg whites, then into the sugar. Arrange them sugared side up on the baking sheets. Bake one sheet at a time for 15 minutes or until just browned on the top and ends. Transfer the kifli to a wire rack to cool completely before serving or storing. Repeat to use all of the dough and filling.

Image from <http://www.lottieanddoof.com/2009/12/12-days-of-cookies-3-apricot-bow-ties/>