**KOLACKY**

*Recipe by Mary Anne Crotz (Poland, 8/1/16)*

Filling of choice (apple butter, or see Mary Anne’s filling recipes in the archive)

½ cup butter

½ cup shortening

1 package cream cheese, softened

3 cups flour

1 tsp. salt

2 tsp. vanilla

Mix together and work dough, kneading with hands.

Divide into 2 parts. Make 2 rolls about 1 ½ inches in diameter.

Wrap in wax paper. Leave overnight in refrigerator.

Heat oven to 350\*.

Slice chilled rolls (about ½ inch). Roll out and fill in middle with filling of choice.

Fold 4 edges to middle.

Place on greased or parchment-lined pans.

Bake ½ hour or until golden.

Cool on wire racks.

Dust with powdered sugar.

Store in air-tight container 3–4 days. Refrigerate after that.

These freeze well.

**HAROSETH**

*This diced fruit and nut salad originated in Europe as part of the Jewish Seder feast during Passover. The Seder feast is a celebration of freedom. During the feast, Jews remember the tears shed by their ancestors as slaves in Egypt and the joy of the excape across the desert to freedom. With its paste-like consistency, Haroseth is a reminder of the mortar Israelite slaves used to make bricks and build structures in Egypt. There are many different Haroseth recipes; this one is fairly typical of eastern Europe. Middle Eastern countries might substitute diced oranges and dates for the apples, and ground almonds for the nuts.*

6 apples, grated (peeling is optional)

1 Tbsp lemon juice (optional)

½ cup ground walnuts or pecans (more if desired)

1 Tbsp grape juice

¼ tsp cinnamon

Matzo crackers

Toss apples with lemon juice, drain excess juice. Add nuts, grape juice, and cinnamon. Stir well. Haroseth should be the consistency of thick dip. Serve with crackers.

**APPLE BUTTER**

*This recipe is based on one from a book – but we couldn’t find the title to give them credit!*

*Yield: about 1 cup.*

**Ingredients:**

4 cups applesauce (made with or without apple cider)

1 cup light brown sugar

¼ teaspoon each of cinnamon, ground cloves, and allspice

zest of ½ lemon (optional)

apple cider if available for added flavor

1. Preheat oven to 275° F.

2. Put the applesauce, brown sugar, and spices in the mixing bowl. Grate zest of ½ lemon into mixture (optional). Stir well so that all the ingredients are blended.

4. Spread into baking dish. Bake 3+ hours, stirring every 15-20 minutes until thick.

5. Cool and refrigerate.

**Winter Reading at the Chillicothe Public Library**

Help us celebrate the library's centennial by taking part in our Winter Reading Program! Once again, we'll be kicking it all off with a festive open house! Stay tuned for more details about how you can enjoy some good books and fun events -- and maybe even win a prize -- when you read with us this winter.

**Winter Reading Kick-Off Party**

**Thursday, Dec 8 @ 6 – 8 pm**  
Join us for an open house featuring crafts, music, treats, and a winter-themed scavenger hunt!