



Assumption of the Blessed Virgin Mary

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Nut Kiffle Recipe

Ingredients for the Dough:

- 1 cup butter (2 sticks)
- 8 oz. cream cheese
- 2 cups all-purpose flour

For the completed Kiffles:

- Confectioners' sugar

Ingredients for the Walnut Filling:

- 10 oz. shelled walnuts
- $\frac{3}{4}$ cup white sugar
- 2 Tbsp. softened butter
- $\frac{1}{4}$ cup milk

Directions:

1. **DOUGH:** with your hands, blend the dough ingredients together into a uniform dough. Chill and let rest for $\frac{1}{2}$ hour. (Can be made ahead and refrigerated.)
2. **FILLING:** Cook all filling ingredients in saucepan over medium-low heat until sugar is dissolved, and the mixture leaves a dry trace on the bottom of the pan. Allow to cool to room temperature.
3. Roll out dough thinly on a lightly floured surface. Cut into 2-inch squares. Place a scant teaspoon of filling onto each square and roll corner to corner to make a crescent shape. Chill them in the refrigerator for 15 minutes if necessary.
4. Bake at 350° F for about 10 minutes or until lightly golden.
5. **KIFFLES:** Just out of the oven, dust with confectioners' sugar. When completely cooled, they can be dusted again with confectioners' sugar.