

CROISSANT COOKIES

2 c. butter, softened
2 (8 oz) blocks cream cheese
1 (14 oz) can sweetened condensed milk
2 tsp. salt
6 c. gluten-free all-purpose flour

Fillings (amount needed for 1 dough round):

1-2 Tbsp. brown sugar
1-2 Tbsp. jam or preserves
2-4 Tbsp. very finely chopped nuts
1-2 Tbsp. chocolate hazelnut spread

Cream together butter and cream cheese.

Add sweetened condensed milk and salt. Beat until smooth and creamy.

Stir in flour, just until the dough comes together. Press into a large ball (it might be a bit crumbly in the mixing bowl, but it should come together nicely when pressed) and cut into 8 equal pieces. Form each piece into a ball.

Roll each dough ball into a 12-inch circle between two sheets of parchment paper, as if you were preparing a pie crust.* Stack the 8 dough circles on a baking sheet (keep them on their parchment papers to separate the layers and to make it easier to transfer the dough in the next step), and transfer to the fridge to chill for 30 minutes to an hour. Don't skip this step, or your dough will be too soft to work with in forming the cookies!

Take one prepared dough circle out of the fridge** and cut it into 8 wedges*** with a pizza cutter. Leave the other dough circles in the fridge while you work, so they remain chilled. Spread filling of your choice over the full circle (filling layer should be very thin), then roll each wedge, starting at the outer edge and ending at the triangle tip. (It might seem counterintuitive to cut the dough before spreading the filling, but it keeps your pizza cutter from getting gunked up with the filling!) Form each roll into a crescent shape and place on a parchment-lined baking sheet. (Feel free to use the parchment paper you rolled and shaped the cookies on.) If the dough cracks or breaks while rolling it, let it sit for a minute or so to come closer to room temperature.

Bake at 425 degrees Fahrenheit for 12-15 minutes, until slightly golden brown. Let cool for a few minutes, then transfer to a wire rack to cool completely before storing in an airtight container.

Makes 64 cookies.

* Incidentally, this dough can also be used as a crust for your favorite pies. One circle makes one crust.

** It helps to peel the circle off the parchment before cutting it, then just set it back on the paper while cutting and prepping, so it won't stick when you're trying to roll each cookie up.

*** You can do 12 or 16 wedges if you want smaller cookies.

This recipe pairs well with [IT'S YOU EVERY TIME](#) by [Charlene Thomas](#).



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Artwork by [Philip Bartles](#)