

KOLACHE RECIPE

(Revised 6/15/2016)

Before adding ingredients, butter a large container so the dough won't stick to the sides of it. Then follow KOLACHES: STEP-BY-STEP (Steps 1 - 8) for directions on how to make Kolaches and for preparation of different fillings.

2 cup recipe:

3 pkg. dry yeast (okay to use rapid rise yeast) 1 pkg = $\frac{1}{4}$ oz 3 pkg = $\frac{3}{4}$ oz
Mix yeast with $\frac{1}{3}$ cup lukewarm water and 2 Tablespoons sugar. Let it sit about 5 minutes until it starts to bubble & rise - to let you know the yeast is working.

- * $\frac{1}{2}$ stick soft margarine
- *6 Tablespoons sugar (level)
- *1 Tablespoons salt (level)
- *6 Tablespoons Butter Crisco (level)
- $\frac{3}{4}$ cup powdered milk
- 2 cups water (lukewarm)
- 2-3 egg yolks
- 6-7 cups flour (may need to use a little more - just enough to make soft dough, not tough)

4 cup recipe:

5 pkg. dry yeast (okay to use rapid rise yeast) 1 pkg = $\frac{1}{4}$ oz 5 pkg = $1\frac{1}{4}$ oz
Mix yeast with $\frac{1}{3}$ cup lukewarm water and 2 Tablespoons sugar. Let it sit about 5 minutes until it starts to bubble & rise - to let you know the yeast is working.

- *1 stick soft margarine
- * $\frac{3}{4}$ cup sugar
- *2 Tablespoons salt (level)
- * $\frac{3}{4}$ cup Butter Crisco
- 1 $\frac{1}{2}$ cups powdered milk
- 4 cups water (lukewarm)
- 4-5 egg yolks
- 13-14 cups flour (may need to use a little more - just enough to make soft dough, not tough - will take less than 5# bag)

6 cup recipe:

7 pkg. dry yeast (okay to use rapid rise yeast) 1 pkg = $\frac{1}{4}$ oz 7 pkg = $1\frac{3}{4}$ oz
Mix yeast with $\frac{1}{2}$ cup lukewarm water and 2 Tablespoons sugar. Let it sit about 5 minutes until it starts to bubble & rise - to let you know the yeast is working.

- *1 $\frac{1}{2}$ stick soft margarine
- *1 cup sugar
- *3 Tablespoons salt (level)
- *1 cup Butter Crisco
- 2 cups powdered milk
- 6 cups water (lukewarm)
- 6 egg yolks
- 5# bag flour plus (enough to make nice soft dough, not tough)

*These ingredients can be prepared ahead of time and left to work with later (even a week before)

KOLACHES: STEP-BY-STEP

(See last page for preparation of different fillings.)

- Step 1. Mix yeast with lukewarm water and sugar. Let it sit about 5 min. until it starts to bubble and rise. (This lets you know the yeast is working.)
- Step 2. In a large buttered container, combine soft margarine, sugar, salt, crisco, powdered milk and lukewarm water. Add egg yolks and mix together. Add yeast mixture in Step 1 and mix together.
- Step 3. Add flour gradually and mix until dough is moderately soft. Brush with melted butter crisco and continue to mix by hand. If dough is too sticky, put flour or melted butter crisco on your hand. (Dough should be a little sticky to touch.) Continue kneading until dough is smooth. If you'll use your hand over the dough and work from the edge of the container rather than through the middle of the dough, the dough will become smooth very shortly. Then brush dough with melted butter crisco.
- Step 4. Let dough rise in warm place until double in bulk, about 1-1 ½ hrs.
- Step 5. On a floured surface, cut out rounded tablespoons of dough and roll them into balls using the palm of your hands in a circular motion. Place each ball about 1 inch apart on greased pans. Mash the balls down a little and then brush them with melted butter crisco and let rise until double in size (in warm place) for about 1 hour.
- Step 6. Using fingers, make indentions in each ball making a large hole for the fruit. Put about 1 teaspoon fruit filling in each ball.
- (I have pictures I usually copy here and below when I give this recipe out.)
- Step 7. Sprinkle with crumbles (Posypka) and let rise again until real soft for about 20-30 minutes. (apricot, prune, apple, pineapple, peach - not cherry)
- Step 8. Bake at 375 - 400 (depending on how your oven bakes) for about 8 - 10 minutes on top rack of oven. Turn once after 8 minutes and then wait until ready. Brush kolaches with melted butter crisco as they come out of the oven. Sprinkle fruit kolaches with sugar (except for cherry, blueberry, lemon).

Sausage Rolls (Klobasnik's): Cut sausage in 2½ " lengths and then in fourths before putting in dough so dough will wrap around each piece of sausage. See below * to make sausage rolls.

Poppyseed Filling: Grind 1 cup poppy seed and mix it together with 1+ cup sugar, 1 cup flour and 1 cup powdered milk. Add 1 stick margarine and 2½-3 cups water. Cook until thick, mixing all the time so it won't burn. Let cool before using. (You can substitute 2½-3 cups of milk for the powdered milk and water.) See below * to make Poppyseed Kolaches.

Cottage Cheese Filling: Strain 24 oz. of cottage cheese (small curd) in colander. Wash & drain. Wrap in a rag and then newspaper and let sit overnight (or 1-2 hours). In the morning, crumble the cottage cheese, add ^{1/2} 8 oz. pkg. cream cheese, ½ stick of soft margarine, ½ cup sugar, 2 teaspoons imitation vanilla, 1 egg yolk and ½ cup raisins (optional). If mixture is very dry, add another egg yolk. See below * to make Cottage Cheese Kolaches.

* To Make Cheese, Poppyseed or Sausage Kolaches: Follow steps 1-4. Then on a floured surface, cut out rounded tablespoons of dough. Pull out these pieces of dough and put 1 teaspoon poppyseed or cottage cheese or a piece of sausage in the middle of each one. Pull the ends of the dough together to seal, leaving filling inside. Put the kolaches on greased pans ¾" apart making sure the seal is on the bottom of the kolache. The poppyseed and the sausage kolaches should be made oblong, about 1" wide and about 3½" long. The cheese kolaches should be round. Mash the cheese kolaches down just a little and put crumbles in the middle of each one of them. Brush with melted butter crisco and let them all rise double in size in warm place. (For Poppyseed Kolaches, after brushing use scissors to cut slits in the top of each kolache.) Then follow Step 8. After baking and brushing with melted butter crisco, sprinkle sugar on cheese and poppyseed kolaches but not on sausage kolaches.

To Make Pecan Rolls: Follow Steps 1-4. Then on a floured surface, cut out rounded tablespoons of dough. Pull out these pieces of dough, put a dab of margarine, a few pecans and ½ teaspoon sugar on each one. Then start to roll from one end and pull at the other end to a point (crescent shape). Put the kolaches on greased pans making sure the seal is on the bottom of the kolache. Brush with melted butter crisco and let rise in warm place until soft about 20-30 minutes. Bake about 7-8 minutes. Brush with melted butter crisco. When cool, ice and top with pecans.

Apricot Filling: Cook one 8 oz. package dried apricots until very tender. Drain water, add 1 cup sugar and mash well. Cool before using.

Prune Filling: Cook one package prunes until very tender. Cool, drain and pit (if needed). Add ¾ cup sugar and mash well.

Cherry, Blueberry & Lemon Kolaches: Use canned Pie Filling. Follow steps 1-6 and step 8. Brush with melted butter crisco. When cool, drizzle with icing.

Crumbles (Posypka): Mix ingredients together until crumbles are formed.
2 c. flour, 1 c. sugar, 4 T. melted margarine, 1 tsp. imitation vanilla

Icing for Pecan Rolls and Cherry Kolaches: Mix together with mixer.
2 lb. powdered sugar (sifted) 2 Tablespoons imitation vanilla
1 stick soft margarine ½ cup less 1 Tablespoon milk

If icing is too runny, add more powdered sugar. To store leftover icing, put in container and pour thin layer of melted margarine over icing. Refrigerate.