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Semi-Finalist



A production of
met
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PBS station

Kolaches

Recipe Number: 6

Prep time: 1-2 Hours

Cook time: 8-10 Minutes

INGREDIENTS: 1 T. instant dry yeast
1 ¼ cup milk, 110 degrees
1 tsp. salt
⅓ cup sugar
⅓ cup butter (or oil)
3 egg yolks, beaten (or 2 whole eggs)
4-5 cups flour



Fruit fillings:

Prune: Cover one pound of pitted prunes with water and cook until soft. Grind or mash with a potato masher. Add ¾ cup sugar, 2 teaspoons cinnamon and 1 ½ cups applesauce. Cook at a low temperature until slightly thick. Let cool.

Apricot: Cover one pound of dry apricots with water and cook until soft. Grind and add 1 cup sugar that has 4 T. cornstarch mixed in. Cook at a low temperature until thick. For a milder flavor, add 1 cup of applesauce.

Cherry: Thicken one quart cherries (drained) with cornstarch and add 1 cup of sugar. Cook until thick. You can also use the cherries from a can of pie filling.

Commercial kolache filling may also be purchased in tubes.

Poppy seed: Grind ½ pound poppy seed and put in a saucepan. Add 1 ½ cups Coffee-mate or half and half, 1 cup sugar, 1 cup finely crushed graham crackers, 2 T. red jelly, 1 T. Honey, ¼ pound butter and 1 tsp. vanilla. Cook slowly for about ten minutes. If it isn't thick enough, add more crushed graham crackers.

Cottage cheese: 1 lb. cottage cheese, drained and mashed, 2 egg yolks, ½ tsp. vanilla, 3 T. butter, ¼ cup sugar, ½ cup chopped raisins, 1 T. cornstarch. Mix all together and cook slowly for 2-3 minutes.

DIRECTIONS: Put the yeast and sugar in your mixing bowl. Add the milk that is 110 degrees. Mix in about 2 cups of the flour. Add the butter or oil, salt and beaten egg yolks and mix in well. Add another cup of flour and continue mixing using the dough hooks. Add the remaining flour in about ¼ cup amounts mixing the entire time. Add only enough flour while you are mixing until when lightly touched it doesn't stick to your finger. Do not have a very stiff dough. Continue mixing with the dough hooks for about 7 minutes. Put the dough into a microwave safe bowl, cover with plastic wrap and put in the microwave on power 1 for 2 minutes, let rest for 2 minutes, and repeat power 1 for an additional 2 minutes. Repeat if necessary. (If you have a convection oven, put the covered dough in at 100 degrees and press start. It should be ready in about 10-15 minutes.) You can also leave the dough rise naturally but it will take about an hour. When double in size, shape into walnut sized balls, put on a cookie sheet lined with parchment paper, and grease each ball with oil using a pastry brush. Let rise until double. Make an indentation in each ball (I use a cheesecloth that is tied on the end of a plastic bottle that is about 1 ¾ inches in diameter dipped in flour each time), working with only 2-3 at a time. Make sure the center of the dough ball is pressed very thin. Fill with your favorite filling. Grease the dough surrounding the filling again and let rise until double. Bake. When you take! the kolaches out of the oven, grease the dough again and remove to cooling racks. Cover with a clean cloth until cool.

STORY: *Since I am of Czech heritage, my mother baked kolaches for as long as I can remember. My first experience of baking kolaches when I got married resulted in miniature volcanoes. I did not press the center thin enough and the dough rose in the center with the filling on top of it. Even though I did learn how to bake kolaches, I depended on my mother to provide the family with kolaches as long as she was able. The day came when Mother no longer baked kolaches, so I took over as the family provider of kolaches. I did show my older granddaughters how to bake kolaches, but they, too, rely on "Gram" to bake kolaches for family gatherings. I am sure history will repeat itself and I will reach the time I will no longer be baking kolaches. I wonder if the next generation will take over again!!!*

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