
Kolache

Home Cookin - Junior League of Wichita Falls, TX - 1976

CAKE

1 1/2 cups milk

1/2 cup sugar

1/4 cup shortening

2 packages yeast

1/2 cup warm water

1 egg

1/2 cup mashed potatoes

6 to 7 cups flour

2 teaspoons salt

FILLING

1 package (8 ounce) dry apricots

1/4 cup sugar

Make the filling: Cover the apricots with water. Add the sugar and cook until the apricots are tender and the water has cooked down. Drain and mash.

In a saucepan, combine the milk, sugar and shortening. Heat until the milk is scalded. Cool to lukewarm.

Sprinkle yeast into the warm water and stir to dissolve. Add the lukewarm milk mixture, egg, mashed potatoes and three cups of flour. Beat until smooth. Stir in the remaining flour and mix well. Cover and let rise in a warm place until doubled.

Punch down, divide in half and pinch off small bits about walnut size. Place on a greased cookie sheet or flat pan and let rise until double in size. When doubled, punch down in the center with an index finger and spoon in the fillings. Let rise for a few minutes.

Bake at 375 degrees for 12 to 15 minutes or until the crust is light brown.

Remove from the oven and grease with butter to soften. Dough that is sticky makes softer Kolache.

(You may use apricot or other jam to fill the Kolache.)

Yield: 6 dozen

Breads, Muffins

Per Serving (excluding unknown items): 4187 Calories; 79g Fat (17.0% calories from fat); 103g Protein; 759g Carbohydrate; 27g Dietary Fiber; 264mg Cholesterol; 4785mg Sodium. Exchanges: 38 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Non-Fat Milk; 13 1/2 Fat; 10 Other Carbohydrates.