

Kolache

1 pkg. yeast
1/4 cup lukewarm water
2 cups milk, heat to lukewarm
1/2 cup sugar
1 1/2 tsp. salt
3 egg yolks
1/2 cup melted butter
4 1/2 to 5 cups unsifted all-purpose flour
Prune or Cheese fillings

Soften yeast in warm water.
In large mixing bowl, cream sugar, salt and egg yolk.
Add milk then melted butter and yeast.
Add flour – there is enough flour when mixture snaps off the spoon.
Butter dough and let rise in a warm place until double, about 2 hours.
Punch down, divide dough in half. Cover and let rest 10 minutes.
Roll out to 1/2 inch thick and cut with a round cutter.
Place rolls on greased baking sheet about 3 inches apart.
Carefully make depression in center of each roll,
 place spoonful of filling (see below) in each depression.
Bake in moderate oven, 375 degrees, for 10 to 12 minutes.
Dust lightly with confectioner's sugar when cool.

Prune Filling

2 pounds dried prunes (or dried apricots, or dried peaches)
Add water to cover, about 1 inch above dried fruit.
Cover pan, bring to boil, simmer 25-30 minutes.
Drain fruit, pit and chop.
Stir in 1 cup sugar, 1 teaspoon vanilla and 1/4 teaspoon cinnamon.

Cheese Filling

Sieve 1 cup well drained cottage cheese.
Combine with 1/3 cup sugar, 1 egg yolk, 1/4 teaspoon vanilla, and 1/4 cup raisins (optional).
Mix well.

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