

Kolachy — Kolachi — Kolache

These baked sweet treats can be made hundreds of ways using similar basic ingredients and a variety of fillings. Kolachy are best described as raised yeast “sweet rolls” with either fruit, cheese, or a poppy seed (Lekvar) filling. Some recipes suggest a topping of streusel, a dusting of powdered sugar or a baked-on egg wash.

The following collection of recipes* is representative of several variations. You can mix and match the dough recipes with the filling recipes to discover your own favorite variations.

Kolachy are best eaten and enjoyed within hours of baking them.

Enjoy!


*These recipes are formatted for printing in landscape format. Each page can be cut vertically through the center, creating two half pages. Then the cut pages can be bound into a small booklet, if desired.

Kolachy

Makes about 6 dozen

by Rose Stelcik (from Gene and Beth Stelcik, CAGC members)

1/2 cup sugar
1 cup margarine
2 to 3 eggs, beaten
2 teaspoons salt
2 cups whole milk, scalded
1/4 cup warm water
2 packages dry yeast
6-1/2 cups flour
fruit filling of choice, home-made or purchased

Measure all ingredients accurately for the best results.

Mix together the sugar and margarine until the mixture is creamy. Add the scalded milk. When the mixture has cooled, add beaten eggs and yeast, then flour and salt. The dough will be soft, but use only 6½ cups flour. Oil the bottom and sides of a large mixing bowl. Add the dough to the bowl and brush oil over the top of the dough. Tightly cover the dough and place it in the refrigerator overnight. The dough will rise in the bowl.

Take a piece of dough about the size of a walnut and form it into a ball. Place the dough on a greased baking sheet. Allow the dough to rise for about 40 minutes in a warm, draft-free location. Make an indentation in the center of each Kolachy and fill the center with the fruit filling of choice. Allow the kolachy to rise a little more.

Bake the Kolachy at 400° Fahrenheit for 10 to 15 minutes until brown. Remove the Kolachy from the baking sheet and place on a wire rack and allow them to cool completely.



Koláče Šátečkové České — “Bohemian Buns”

(small cakes, like doughnuts)



Dough:

1 tablespoon compressed yeast
1 tablespoon sugar
2 tablespoons flour
2 tablespoons lukewarm milk
4 cups flour
1/4 cup sugar
1 teaspoon salt
1 cup lukewarm milk
1/4 cup butter, melted
1 egg
1/2 teaspoon grated lemon peel
1 teaspoon vanilla

Filling: Any kind of jam or jelly, or poppy seed

Toppings:

One egg, beaten (not for dough or filling, but to glaze the top of the buns)

Powdered sugar, to sift over the finished buns

Place the yeast in a bowl; sprinkle the yeast with sugar, and stir until well mixed. Add 2 tablespoons of flour and 2 tablespoons milk. Blend the ingredients. Cover mixture with a cloth and let it rise in a warm place for 5 to 10 minutes.

Add all other ingredients, and mix well with a wooden spoon. Remove dough from bowl, put on a floured pastry board, and knead until it is smooth and does not stick. Return to bowl, sprinkle with flour, and cover with a cloth.

Let the dough rise in a warm place (about 80 degrees F) for 30 to 60 minutes or until it has almost doubled in size. Punch down and let rise again for about 30 minutes.

On a lightly floured board, roll out raised dough about 1/2-inch thick. Cut dough into 3- or 4-inch squares. Place a heaping spoonful of filling in the center of each. Pull out corners of dough slightly and pinch it together over center.

Place buns on a buttered baking sheet and let them rise. Brush the top of each bun with the beaten egg.

Bake the buns in a preheated oven at 400° F. for 25 to 30 minutes. When buns have cooled, sift powdered sugar over the tops of each.

Grandmother's Kolachi (Slovakian Style)

by Rev. Michael Sabo



2 cups of warm milk
1/2 pound of margarine
6 cups of flour
1 tsp. of salt
1/2 cup sugar
3 packages of dry yeast
3 eggs
1 egg, beaten, for brushing on the formed dough
fillings for the Kolachi, such as Lekvar, poppy seed, apricot, and nut

Scald milk and set aside to cool to lukewarm. Melt margarine and set aside to cool to lukewarm. While waiting for the scalded milk and margarine to cool, mix flour, salt and sugar in a large bowl. Make a crater in the center of the dry ingredients.

Dissolve yeast in the lukewarm milk. Pour this mixture and the melted lukewarm margarine into the center of the dry ingredients along with the margarine. Stir in the 3 eggs. Mix thoroughly.

Place the dough in a large bowl and cover with a lint-free towel or cloth. Set in a warm place away from drafts. Let the dough rise until its volume is double in bulk, about 2 hours.

Remove the dough to a board which has been spread with a thin layer of flour. Knead the dough until it is smooth. Divide the dough into six equal pieces. Let the dough set and rise about 10 to 15 minutes.

Roll each piece of dough out into a rectangle about 1/4-inch thick. Spread the choice of filling over the surface. Fold the sides toward the center and roll the dough from one end, enclosing the filling inside. Pinch the dough on the ends together. Place each roll on a cookie sheet. You can get three rolls to one sheet but don't put them too close together.

With a pastry brush, brush the beaten egg on the top of each roll. The egg will give the rolls a brown glazed color. Bake at 375° Fahrenheit until the rolls are brown, about 30 to 35 minutes. To test for doneness: Lightly tap the top of each roll with a fork. If they sound hollow and they are brown, then they are done. Remove the rolls from oven and cool on baking sheets, about five minutes. Then transfer each roll to wire racks to cool completely.

Dough for Kolachy



1 pound cake flour
1 tablespoon yeast, dissolved in 1/2 cup lukewarm milk
3 tablespoons sugar
3/4 stick (3 ounces) butter, melted
2 eggs
zest of 1 lemon
Filling: choice of fruit, poppy seed or cheese
Streusel, for topping

Mix sugar into the yeast and warm milk. Let mixture set about 5 minutes. Add flour to the yeast mixture. Stir in butter, eggs, and lemon zest. Mix well. Knead dough 200 turns until it looks satiny or use a mixer with a dough hook until the dough no longer sticks to the hook.

Cover dough and let it rise until its volume has doubled, at least one hour. Roll the dough to make a thick rope. Cut slices off the rope and pat the piece into a round about 3 inches in diameter. Fill the center of each with the filling of choice. Add streusel on top, if desired.

Bake Kolachy at 350° Fahrenheit for 12 to 15 minutes.

Kolachy Fillings



Apricot-Almond

1/2 pound dried apricots
2 cups water
1/2 cup sugar
1/2 cup ground toasted almonds
2 tablespoons dark rum

Simmer apricots in water in heavy medium saucepan until soft, about 30 minutes. Increase heat and stir until liquid is reduced to 1/3 cup, about 3 minutes. Allow to cool about 10 minutes and then transfer mixture to a food processor or blender. Add the sugar and puree the mixture. Place in a bowl and stir in almonds and rum.

Cinnamon-Prune

30 pitted prunes
2 cups water
1/4 cup sugar
1/2 teaspoon cinnamon

Simmer prunes in water in a heavy medium saucepan until soft, about 30 minutes. Drain well. Add sugar and cinnamon and mash the prunes with a fork until the mixture has a jam-like consistency. Cool completely before using.

Cottage Cheese

1 cup lowfat cottage cheese, drained for 1 hour over a fine mesh strainer
1/2 cup sugar
1 egg yolk
1 teaspoon vanilla
1/8 teaspoon freshly grated nutmeg

Beat cottage cheese, sugar, yolk, vanilla and nutmeg until smooth.

Cherry Almond Filling & Streusel

Cherry Filling

1 pound fresh cherries, pitted, or canned sweet cherries, drained well
1/4 cup sugar
2 Tablespoons fresh lemon juice
1 Tablespoon cornstarch

Mix all ingredients. Add the cherries to the center of each kolachy and sprinkle with the almond topping (below). Bake as directed in the kolachy recipe.

Streusel: Almond Crumb Topping

1/2 cup finely ground toasted almonds
1/2 cup sugar
1/2 cup flour
1/2 cup (1 stick) butter, chilled

Blend almonds, sugar and flour in medium bowl. Cut in butter until mixture resembles coarse crumbs.

Creamy Czech Kolachy

from www.recipegoldmine.com



2 packages dry yeast
1/2 cup lukewarm water
1/4 cup unsalted butter, softened
1/4 cup shortening
1/4 cup plus 1 or 2 tablespoons sugar
2 egg yolks
2/3 cup milk
1 teaspoon salt
4 cups all-purpose flour
melted butter, for topping
1 recipe Peach, Prune or Poppy Seed Filling

In a small bowl, combine the yeast with lukewarm water. Set the bowl aside.

In a large bowl, cream together the butter, shortening and 1/4 cup sugar until the mixture is light and fluffy. Mix in the egg yolks, milk and salt, combining well. Stir in the dissolved yeast and flour, and mix until the ingredients are thoroughly blended into a soft dough. Cover the dough with a towel, and set the dough aside to rise to about double in size, approximately 1 to 1 1/2 hours. While the dough rises, choose and prepare one of the three fillings.

Grease a baking sheet. Pinch off pieces of dough about 1 1/2 times the size of a golf ball, flatten the balls slightly, and transfer them to the baking sheet. Place the balls at least 1 inch apart, and brush them liberally with the melted butter. Set them aside to double in size again, about 45 minutes to 1 hour.

With your thumb, gently indent the top of the dough. Make the holes especially deep if you plan to use the poppy seed or peach filling. Spoon in a couple teaspoons of filling and, with the poppy seed or peach versions, coax the dough over the filling. Let the Kolachy rest again for 15 to 20 minutes.

Heat the oven to 425° Fahrenheit.

Bake the Kolachy for 10 to 12 minutes, until they are golden brown. Remove the pan from the oven, immediately brush the Kolachy with more butter (don't skimp on the butter), and sprinkle them with the remaining sugar. Transfer them to a rack, and let them cool. The Kolachy should be tender, somewhat like a light buttery Danish. They are best eaten the day they are made.

Peach Filling:

2 cups small-curd cottage cheese, drained in a sieve or cheesecloth for 30 to 45 minutes
1/2 cup peach purée
1 egg
1 tablespoon granulated sugar
1 tablespoon unsalted butter, melted

Squeeze any accumulated liquid from the cheese. Mix with the remaining ingredients in a bowl.

Prune Filling:

1 pound dried prunes
1 teaspoon vanilla juice
1 cup granulated sugar
1 teaspoon fresh lemon juice
1 teaspoon lemon zest

Put prunes into a saucepan and cover them with water. Add vanilla extract, and simmer until the prunes have softened, about 15 minutes. Drain and pit the prunes, and chop them in a food processor with the sugar, lemon juice and lemon zest. Or chop the prunes by hand and then add the sugar, lemon juice and lemon zest.

Poppy Seed Filling:

3/4 cup granulated sugar
2 teaspoons cornstarch
1 1/2 cups poppy seeds
3/4 cup whole milk
3/4 teaspoon almond extract

Stir together the sugar and cornstarch in a small bowl. Set the bowl aside.

Grind poppy seeds in a blender with about half the milk. Place the poppy seed mixture and the remaining milk in a large, heavy saucepan, and bring the mixture to a boil over medium-high heat. Reduce the heat to a simmer, and stir in the reserved sugar and cornstarch mixture and the almond extract. Simmer, stirring often, until very thick, a matter of a few minutes.

Make the center depressions carefully so the bread doesn't go flat. Enclose cheese-based fillings totally with dough. Stiffer fillings, like the prune filling, can peek out the top.

