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KOLACHY

- 1 Package Yeast
- 1/4 Cup Lukewarm Water
- 1 Teaspoon Sugar
- 3/4 Cup Scalded Milk
- 1/4 Cup Butter
- 1/4 Cup Sugar
- 1/2 Teaspoon Salt
- 1 Egg Yolk
- 1/2 Teaspoon Grated Lemon Rind
- 3 Cups Sifted Flour
- Apricot, Prune and/or Cottage Cheese Filling

DIRECTIONS

1. Soften the yeast in water with 1 teaspoon sugar.
2. Let stand 10 minutes.
3. Cream butter.
4. Add sugar, salt, egg yolk, and rind.
5. Beat until smooth.
6. Stir in yeast.
7. Add flour alternately with milk to form a smooth dough.
8. Turn onto a lightly floured board and roll 1/4 inch thick.
9. Cut with a 2 1/4 inch round cutter.
10. Place on greased cookie sheets.
11. Place a small amount of filling in the center of each round.
12. Pinch sides together with wet fingers, leaving the remaining ends open.
13. Let rise 15 minutes.
14. Bake in a 400 degree oven for 15 to 20 minutes.
15. Sprinkle with powdered sugar while warm.