

Kolache Fillings

Prune Filling

Cook 1 pound of prunes until very tender, remove seeds and sweeten to taste. Add 1/8 teaspoonful cloves and grated rind of 1/2 lemon, if the flavor is desired. Cook until quite thick. (A little vanilla improves the taste.)

Cottage Cheese

Filling 4 cups of well drained cottage cheese. 3/4 cup sugar, 2 eggs, 1/2 teaspoon vanilla and 1/2 teaspoon salt, mix well. Add enough thick cream to make like thick jam. Fill Kolache and let rise and bake. Ice after baking and sprinkle with coconut. Will fill 4 dozen or more Kolaches.

Apricot Fillings

Cook dried apricots until very tender. Add sugar and cook until very thick.

Coconut Filling

Mix together 1/2 cup brown sugar, packed in cup, 1/2 cup coconut and 3 tablespoons butter.

Poppy Seed Filling

1 cup ground poppy seed, 1/4 cup butter, 1/4 cup milk, 1 1/2 teaspoon lemon juice or 1/2 teaspoon vanilla, 1/4 teaspoon cinnamon and 1/2 cup sugar. Blend all ingredients and simmer for 5 minutes. Let cool before filling Kolache. Will fill one dozen or more.

Fruit Filling

2 cup chopped apples, 1 cut raisins, 1 cup brown sugar packed, 1/2 cup water, 1/2 teaspoon salt and 1/2 teaspoon cinnamon. Boil about 15 minutes until thick as mincemeat. Cool before using.

Apple Filling

Cook sweetened apples until thick. Flavor with cinnamon or grated lemon rind. Add a pinch of salt and tablespoon of butter for each cupful of apples. Place spoonful in hollow of Kolache and sprinkle with coconut or chopped pecans.