

# Kolache Recipe

1/2 package fresh yeast - Bakers (or two packages of packaged yeast dissolved according to maker's directions)  
1 cup lukewarm water  
1/2 cup butter  
1 cup milk (scald and cool to lukewarm)  
2/3 cup sugar  
1 1/2 teaspoons salt  
2 eggs  
1/8 teaspoon grated nutmeg  
7 cups (or more) sifted flour  
1/2 lemon, grated rind and juice (optional)

Cream together butter, sugar and salt. Add eggs, lemon and nutmeg. Mix yeast with water, add milk and blend this liquid with 3 cups of the flour. Beat smooth, and then add butter mixture and enough flour to make medium soft dough. (As stiff as can be mixed with a spoon.) Knead with a wooden spoon. Let dough rise in a warm place until doubled. Turn dough out on board and knead down. Let rise again for a few minutes. It will be easier to handle. Then make into rolls.

Pinch, or cut off a spoon, a piece of dough the size of a large walnut, smooth it round and lay rolls two inches apart on buttered cookie sheet. Let rise until doubled, then with finger tips stretch, do not mash, and roll into the shape of a tiny pie shell. Fill with fruit filling. Brush dough edge with butter and let rise again until dough is light (about 15 minutes). Bake about 20 minutes at 375 degrees. If desired frost with simple icing while warm.