

**KOLACE BAKING DEMONSTRATION
70th ANNUAL CZECH DAYS
TABOR, SOUTH DAKOTA**

JUNE 14, 15, and 16th, 2018

KOLACES

2 c. warmed milk	½ c. oil
¾ c. potato flakes	5 – 6 c. flour
1 tbsp. salt	2 pkgs. dry yeast or 2 tbsp. yeast
¾ c. sugar	¾ c. warm water
2 eggs	1 tsp. sugar

Method with mixer: Dissolve 2 tbsp. or 2 pkgs. dry yeast in ¾ c. warm water and 1 tsp. sugar. Set aside. Heat milk and pour into mixing bowl, add potato flakes, sugar, salt, oil and slightly beaten eggs. Mix well. Add 2 c. flour, mix and add yeast mixture. Continue adding flour until it's a soft dough and switch to "dough hooks". Add rest of flour and move dough to floured surface, knead slightly until it's not sticky. Cover & let rise in a greased bowl until double in size. Shape into small balls and place on greased pan. Brush with oil and let rise. Make indentations and fill with kolace filling. Add streusel on top of filling and bake at 400° for 11-12 minutes in conventional oven (380° for 11-12 minutes in convection oven). After baking brush with 1 tbsp. sugar and 3 tbsp. hot water or brush with melted margarine.

POPPY SEED KOLACE FILLING

1 c. poppy seed, ground	½ c. sugar
1 ¼ c. milk	3 tbsp. butter / margarine
1 tsp. vanilla	2 tbsp. flour
3 tbsp. Karo syrup	pinch of salt

Mix together & cook over low heat for 1/2 hour, stirring occasionally because it likes to burn.

POPPY SEED KOLACE FILLING-using Solo brand filling

Mix together ¼ c. sugar, 2 tbsp. flour. Add 1 can Solo brand poppy seed filling, ¾ c. half & half, 1 tsp. vanilla.

Microwave on high 3 minutes and stir. Microwave again 3 minutes, stir and heat 1 more minute. May also heat on stovetop.

COTTAGE CHEESE KOLACE FILLING

24 oz. low fat cottage cheese	1 tsp. vanilla
1 egg yolk	few drops of lemon extract
¾ c. sugar	sprinkle of cinnamon <u>or</u> nutmeg
pinch of salt	2 tbsp. instant tapioca

Mix all together & refrigerate overnight.

CREAM CHEESE KOLACE FILLING

8 oz. cream cheese	1 egg yolk
½ to ¾ c. sugar	

Mix thoroughly until smooth.

