

SYLVIA'S KOLACHES (MY COUSIN)  
VERY GOOD--MAKES ABOUT 3 1/2 DOZEN

MIX TOGETHER 1/2 CUP WARM WATER, 1 T YEAST OR 1 YEAST CAKE AND 1/4 CUP SUGAR. LET THIS DISSOLVE.

ADD 2 BEATEN EGGS, 2 1/2 CUPS FLOUR, AND 1 CUP MILK WHICH HAS BEEN SCALDED AND COOLED. LET ALL OF THIS RISE 15 MINUTES.

ADD 6 T SUGAR, 1 1/2 TSP SALT, 1/2 CUP PET MILK AND 1/4 CUP EACH OF CRISCO AND OLEO. ADD ENOUGH FLOUR TO MAKE A SOFT DOUGH (ABOUT 3 1/2 CUPS).

MIX. BUTTER TOP WITH HANDS. COVER AND LET RISE IN A WARM PLACE UNTIL DOUBLE. USE AS YOU WOULD OTHER KOLACHE DOUGH. MAKE IN SMALL BALLS. PUT 1 INCH APART IN GREASED PANS. LET RISE ABOUT 10 TO 15 MINUTES. MAKE A DENT IN THE CENTER OF EACH, BUT DO NOT TEAR THE BOTTOM OF THE DOUGH. PUT A SMALL AMOUNT OF FILLING IN EACH, AND ADD STREUSEL TOPPING ON EACH. LET RISE A WHILE AND THEN BAKE AT 400 DEGREES FOR ABOUT 20 MINUTES. (THE TIME DEPENDS UPON YOUR OVEN.) BUTTER THE CRUST AND SPRINKLE SUGAR ON THE TOP.

KOLACHES-- A SMALL RECIPE

SCALD 1 1/4 CUP MILK. COOL. DISSOLVE IN IT 1 T. YEAST. ADD 1/4 CUP SUGAR, 2 BEATEN EGGS, 1 TSP. SALT, 1/2 CUP BUTTER, CRISCO OR OLEO, AND THE GRATED RIND OF 1/2 LEMON. ADD ABOUT 4 CUPS FLOUR OR ENOUGH FLOUR TO MAKE A SOFT DOUGH.

THESE ARE VERY GOOD AND TENDER. FILL AND BAKE AS YOU WOULD BAKE ANY KOLACHE.

EXTRA GOOD KOLACHES--NICE AND TENDER

DISSOLVE 1 T YEAST AND 1/3 CUP SUGAR IN 3/4 CUP WARM WATER. ADD 1 1/4 CUP FLOUR. MIX AND LET RISE 1/2 HOUR.

ADD 1 SMALL CAN PET MILK, 1 1/4 CUP WARM WATER, 2 TSP SALT, 3 SMALL OR 2 LARGE BEATEN EGGS, AND 1 CUP CRISCO AT ROOM TEMPERATURE. ADD ABOUT 7 TO 8 CUPS FLOUR.

MIX TO A SOFT DOUGH ONLY. BUTTER TOP OF DOUGH AND MIX BY HAND. COVER AND LET RISE IN A WARM PLACE FOR 20 MINURES. RE-MIX BY HAND AGAIN. COVER WITH SARAN WRAP AND A TOWEL. LET RISE UNTIL DOUBLE. MAKE IN SMALL BALLS LIKE OTHER KOLACHES. USE WHATEVER FILLING YOU WANT. BAKE AS YOU DO OTHER KOLACHES.