

PRIZE WINNER KOLACHES FROM CHICAGO  
THIS IS AN OLD RECIPE FROM A COUSIN  
VERY TENDER--SMALL RECIPE

DISSOLVE 1 YEAST IN 1/3 CUP SCALDED AND COOLED MILK. ADD 1 TSP SUGAR.  
COOL. ADD 1 STICK OLEO OR BUTTER, 3 BEATEN EGGS, 3 T SUGAR, 1 TSP  
SALT, RIND OF 1 LEMON AND ABOUT 2 1/4 CUPS FLOUR FOR A SOFT DOUGH.  
LET RISE. USE ANY FILLING YOU WANT.

I MAKE ABOUT 15 SMALL KOLACHES AND 1 COFFEE CAKE 7 X 11.

POSIPKA  
FROM WEIMER COOKBOOK

MIX TOGETHER 1 CUP FLOUR, 3/4 CUP SUGAR AND 1/2 STICK OLEO. MIX AND  
SPRINKLE ON FILLED KOLACHES BEFORE BAKING.

COTTAGE FILLING FOR KOLACHES--I

1 POUND DRY COTTAGE CHEESE (I CAN ONLY GET AT SAFEWAY), 2 EGGS, 1/2  
CUP SUGAR OR TO SUIT YOUR TASTE, 2 T MELTED OLEO, 1 T FLOUR, 2 T LEMON  
JUICE, 1/2 TSP SALT, AND LEMON RIND TO TASTE. ADD VANILLA IF WANTED.  
MIX ALL IN A BLENDER OR A LARGE MIXER BOWL. PLACE IN KOLACHES BEFORE  
BAKING. SPRINKLE POSIPKA ON TOP.

COTTAGE CHEESE FILLING II  
FROM WEIMER COOKBOOK

1 CARTON COTTAGE CHEESE, 1/2 CUP FLOUR, 1/2 CUP SUGAR, 1/4 CUP OLEO, 1  
EGG YOLK, LEMON EXTRACT, A BIT OF SALT. YOU MAY ADD COCONUT OR  
RAISINS IF YOU CHOOSE.

COTTAGE CHEESE FILLING FOR KOLACHES--III  
FROM TEXAS FAVORITE COOK BOOK

1-16 OZ. CARTON OF CREAMED COTTAGE CHEESE (DRAINED), 3 T TAPIOCA, 1/2  
CUP SUGAR, A BIT OF SALT, 2 EGG YOLKS, LEMON JUICE, AND VANILLA TO  
TASTE.

MIX CHEESE AND TAPIOCA. LET SET 1/2 HOUR. ADD YOLKS, SUGAR, VANILLA  
AND LEMON JUICE. MIX WELL. USE TO FILL KOLACHES.