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Texas Sausage (Klobasneks)



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I grew up in Central Tex
sausage kolaches (also called klobasneks) were
plentiful. Every donut shop and bakery had
them. Then I moved to Seattle, where nobody
had heard of them! I couldn't find a decent
recipe online. Everything I tried didn't turn out
as fluffy, sweet, and heavenly as the kolaches I
know and love. I cobbled together this recipe
for what I think is the perfect sausage kolache.

Servings: 20

Yield: 20 servings

Ingredients

½ cup milk

½ cup white sugar

1 teaspoon salt

¼ cup unsalted butter

2 (.25 ounce) packages active dry
yeast

½ cup warm water

2 large eggs, beaten

4 ½ cups all-purpose flour

1 (8 ounce) smoked breakfast
sausage links (such as Eckrich®)

1 (8 ounce) package sharp
Cheddar cheese

4 tablespoons unsalted butter,
melted

Directions



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Heat until it begins to
sugar, salt, and 1/4
; dissolved. Set aside
es.

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Combine warm water and yeast in the large bowl of a stand mixer and stir until dissolved. Stir in cooled milk mixture, eggs, and 2 cups flour. Beat using the dough hook attachment until smooth. Add remaining flour, mixing as you go, just until dough is elastic and slightly stiff, but not dry.

Step 3

Turn dough out onto a floured board and knead until smooth and very elastic, 10 to 25 minutes. Coat dough lightly with butter or oil

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