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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 15 minutes. Coat dough lightly with butter or oil and place in a bowl. Cover with plastic wrap or a damp towel and let sit in a warm place to double in size, about 1 hour.

### Step 4

Meanwhile, cut sausages in half and pat dry; this is important.

Thinly slice Cheddar cheese block from the short end so that each slice of cheese is about the same length as the halved sausages.

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### Step 5

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