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KOLACHE

May 6, 2014 by Marie — 13 Comments

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This was the first time I've ever heard of these little pastries called kolaches. I was intrigued by the similarity in appearance to danish, but they are very different. These are made from a yeast-based dough, and when baked, they taste like a filled sweetened bread.

We made two versions - a sweetened cheese filling and a blueberry filling and the blueberry filling was the winner in our house. It was just the perfect sweetness and thickness. Easy too! Just combine 3 ingredients and microwave!

The pastries were a little more complicated but not too bad. After making the dough, I refrigerated overnight for the first proof (instead of the warm rise in the instructions). After the second proof, you divide the dough into 16 balls and place them on a lined baking sheet like so:





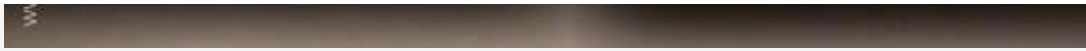
Then you take a 1/3 cup dry measure (or anything that measures 2 1/4 inch in diameter) and squash down the little balls to form a cavity that you will fill with the sweetened cheese or fruit. The balls are much smaller than 2 1/4 inches so I was a little confused to start but it worked out just fine. Make sure you grease and flour the bottom of your cup or it will stick to the dough. This dough is very sticky!





Afterwards, brush everything with egg wash, then fill with the cheese or fruit and sprinkle the sides with the streusel topping. Bake as directed, being careful not to overbake. Mine were a tad dry and so next time, I will take them out of the oven before they develop too much color.





I think these would have been perfect if there were a few shades paler than this....



Still delicious though and they were all gone quickly! I think these would be great for a special occasion weekend breakfast..





Recipe from Hometown Favorites, Cooks Illustrated magazine

KOLACHES

5.0 from 1 reviews

PREP TIME	COOK TIME	TOTAL TIME
3 hours	20 mins	3 hours 20 mins

Author: Marie@FeelingFoodish

Serves: 16

INGREDIENTS

For the dough:

- 1 cup whole milk
- 10 tablespoons butter, melted
- 1 large egg plus 2 large egg yolks
- 3.5 to 4 cups all purpose flour (17.5 ounces)*
- $\frac{1}{3}$ cup sugar (2.3 ounces)
- $2\frac{1}{4}$ teaspoons instant yeast
- $\frac{1}{2}$ teaspoon salt

For the cheese filling:

- 6 ounces cream cheese, softened
- 3 tablespoons sugar**
- 1 tablespoon flour
- $\frac{1}{2}$ teaspoon grated lemon zest
- 6 ounces ($\frac{3}{4}$ cup) ricotta cheese

For the blueberry filling

- 10 ounces frozen pineapple, blueberries, or cherries
- 5 tablespoons sugar
- 4 teaspoons cornstarch

For the streusel topping:

- 1 tablespoon all purpose flour
- 2 tablespoons sugar plus 2 teaspoons
- 1 tablespoon unsalted butter cut into 8 pieces and chilled

For the egg wash

- 1 egg mixed with 1 tablespoon milk



[PRINT](#)

INSTRUCTIONS

For the dough (makes 16 kolaches):

1. Combine milk, butter and eggs together in measuring cup (will be lumpy)
2. Combine dry ingredients in the bowl of a standing mixer then add milk mixture and knead for 2 minutes on low speed
3. Increase speed to medium and continue kneading for 8 to 12 minutes until dough no longer sticks to side of bowl
4. Place dough in an oiled bowl and let rise in warm place for 1 hour or refrigerate overnight in a covered bowl

For the cheese filling (enough for 16):

1. Combine all ingredients except for ricotta and mix well for about 1 minute. Add ricotta and mix for another 30 seconds. Cover and refrigerate until needed

For the streusel:

1. Combine all ingredients and mix together with fingers. Cover and refrigerate until needed

For the fruit filling (enough for 16):

1. Combine all ingredients in a microwave safe bowl and mix well. Microwave on high for about 6 to 8 minutes and stir halfway through cooking.

To assemble and bake

1. Line 2 baking sheets with parchment paper.
2. Divide dough into 16 equal size portions and form balls
3. Arrange on prepared pans, cover with plastic and allow to rest in warm place for 1.5 hours
4. Preheat oven to 350 degrees
5. Grease and flour the bottom of a $\frac{1}{3}$ cup dry measure or a glass with a $2\frac{1}{4}$ inch diameter and use to make deep indents on top of each ball until bottom of measure touches baking sheet (see photo)
6. Fill each indentation with about 1.5 tablespoons of filling (if you are making both cheese and fruit filling, you will need only half of each filling recipe)
7. Brush tops of each pastry with egg wash, and then sprinkle sides with streusel
8. Bake for 20 to 25 minutes (do not over bake - you want them very pale in color) and let cool for about 20 minutes.
9. Serve warm

NOTES

*I use King Arthur brand flour, which is 4.25 oz per cup. Other all purpose flour have slightly different weights. Start with 3.5 cups and add a bit more if too sticky

**I thought the cheese filling wasn't sweet enough. Try the filling with the recommended sugar (3 tablespoons) but add another tablespoon or two to sweeten if needed.

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COMMENTS



Deb says

May 6, 2014 at 10:18 am

Such sumptuous Kolaches! Can't choose which I like better, so one of each would be perfect with my morning coffee!

REPLY



Marie says

May 6, 2014 at 5:35 pm

Thanks, Deb! I couldn't decide either!

REPLY

Tony (@tjewell) says

July 15, 2014 at 3:24 pm

Oh, I must try making these - currently the only way I get to taste them is by driving to West in Texas, and given I live in England, that's a bit tricky! <http://www.dontdrivetodinner.com/2014/07/why-is-life-never-simple-kolache.html>

REPLY

Katie says

March 16, 2015 at 10:25 am

I made these yesterday, and they turned out so good! We use to live

in TX and really miss kolaches. Thanks for the recipe! My husband has already requested that I make them again next week for a meeting at work.

[REPLY](#)

Adéla says

November 2, 2015 at 3:04 pm

These look really good!! I am czech and I know how to make those and how thsy taste.

It makes me feel proud, that you like those and make those !

[REPLY](#)



[Marie](#) says

November 4, 2015 at 8:38 am

I am so flattered – thank you! They were delicious:)

[REPLY](#)

Aggie says

December 17, 2015 at 2:01 pm

It doesn't mention anything about warming up the milk.... so just curious about temperature of all ingredients

[REPLY](#)



[Marie](#) says

December 17, 2015 at 4:38 pm

Hi Aggie - I doubled checked the recipe from America's Test Kitchen/Cooks Illustrated and the milk does not need to be warmed. There is no mention that the ingredients need to be any particular temperature..hope that helps

REPLY

Aggie says

December 17, 2015 at 2:31 pm

The flour it says 3.5 cups or 17.5 ounces and if that's by weight it doesn't add up. Each cup of flour should weight 4 1/4 ounce or 120 grams.

REPLY



Marie says

December 17, 2015 at 4:40 pm

Good point! I probably didn't notice this because I always weigh - it's so much easier, and more accurate. That said, I double checked the original recipe and it looks wrong as it states 3.5 cups flour (17.5 ounces). I used the weight so I will update the recipe to reflect 4 cups (actually 4.1 cups) but that wouldn't make sense. Thanks for pointing that out!

REPLY

bunny says

January 31, 2016 at 2:52 pm

Hey Marie!

Just wanted to know that as far as I know, CC/ATK used the dip and sweep method for measuring flour, so 1 cup of flour should actually weigh 5 ounces, or 140 grams, which means that 17.5 oz for 3.5 cups is correct.

Thanks for the recipe! I'm planning on doing it this week.

[REPLY](#)

bunny says

[January 31, 2016 at 2:52 pm](#)

*use

[REPLY](#)



[Marie](#) says

[February 1, 2016 at 10:09 am](#)

Thanks, Bunny! According to the King Arthur master weights chart, their AP flour weighs 4.25 ounces per cup, so that is what I go by - I am guessing for most other brands, it would be 5 ounces per cup - good to know!

[REPLY](#)

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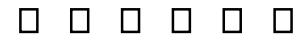
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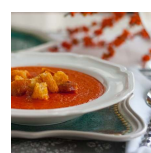
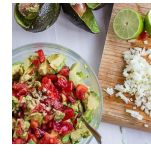
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