

BREADS AND SWEET DOUGHS No.D 027 00
KOLACHES

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
240 cal	39 g	5 g	7 g	20 mg	177 mg	21 mg

Ingredient

YEAST,ACTIVE,DRY
 WATER,WARM
 SUGAR,GRANULATED
 SUGAR,GRANULATED
 SALT
 SHORTENING
 EGGS,WHOLE,FROZEN
 WATER
 FLOUR,WHEAT,BREAD
 MILK,NONFAT,DRY
 CHERRY FILLING (PIE FILLING, PREPARED)

Weight

5-1/8 oz
 1-7/8 lbs
 7/8 oz
 1-1/4 lbs
 1-1/2 oz
 1-1/3 lbs
 1 lbs
 2-1/8 lbs
 7-1/4 lbs
 2-2/3 oz
 2-3/4 kg

Measure

3/4 cup
 3-1/2 cup
 2 tbsp
 2-3/4 cup
 2-1/3 tbsp
 3 cup
 1-7/8 cup
 1 qts
 1 gal 2 qts
 1-1/8 cup
 3 unit

Issue

Method

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes. Add sugar; stir until dissolved. Let stand 10 minutes; stir again. Set aside for use in Step 3.
- 2 Mix sugar, salt, and shortening in mixer bowl at medium speed 1 minute.
- 3 Blend in eggs, water, and yeast solution at low speed.
- 4 Sift flour and milk together, add to egg mixture. Mix at low speed 7 to 10 minutes or until dough is formed.
- 5 FERMENT: Set in warm place (80 F.) for about 1 hour.
- 6 PUNCH: Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
- 7 MAKE UP: Form into a rope 1-1/2 inches in diameter. Cut into 1-1/2 inch pieces. Shape into 2-ounce balls. Place 2 inches apart on greased pans. Flatten out slightly with palm of hand.
- 8 PROOF: About 30 minutes or until pieces are double in bulk.
- 9 Press down center of each piece with back of spoon. Leave a rim about 1/4-inch wide.
- 10 Fill center of each Kolache with about 1 ounce (2 tbsp) of Cherry Filling, Recipe No. D 041 01.
- 11 Brush rim with Egg Wash, Recipe No. D 017 00.
- 12 PROOF: 20 minutes at 350 F. or until double in bulk.
- 13 BAKE: At 350 F. for 25 minutes or until done. For convection oven, bake 15 minutes at 300 F.
- 14 If desired, cool; sprinkle with 1 lb (3 1/2 cups) sifted powder sugar or brush out edges with 1 recipe Vanilla Glaze (Recipe No. D 046 00) per 100 servings.

Notes

- 1 In Step 10, 7 lb (1-No. 10 cn) prepared pie filling, apple, blueberry, cherry or peach, or bakery filling, raspberry, may be used, per 100 servings.