

KOLACHES (SWEET DOUGH MIX)

Yield 100

Portion 1 Roll

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	32 g	6 g	3 g	0 mg	325 mg	15 mg

Ingredient

SWEET DOUGH MIX
 YEAST,ACTIVE,DRY
 CHERRY FILLING (PIE FILLING, PREPARED)

Weight

9 lbs
 3-3/4 oz
 2-3/4 kg

Measure

2 gal 1/8 qts
 1/2 cup 1 tbsp
 3 unit

Issue

Method

- 1 Use sweet dough mix and active dry yeast. Prepare dough according to instructions on container.
- 2 PUNCH: Let rest 10 minutes. Divide dough into 2 pieces. Shape each piece into a smooth ball; let rest 10 minutes.
- 3 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.
- 4 PROOF: About 30 minutes or until pieces are double in size.
- 5 Press down center of each piece with back of spoon. Leave a rim about 1/4-inch wide.
- 6 Fill center of each Kolache with about 1 ounce (2 tbsp) filling. Use 1 recipe Cherry Filling (Recipe No. D 041 01).
- 7 Brush rim with Egg Wash, Recipe No. D 017 00.
- 8 PROOF: 20 minutes or until double in size.
- 9 BAKE: 25 minutes at 350 F. or until done. For convection oven, bake 15 minutes at 300 F.
 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 7 lb 4 oz (7/8-No. 10 cn) bakery filling, raspberry, may be used, per 100 servings.