

*Dee Rae
2014*

KOLACHE

FROM LA VONNE RHYNEER

1 TBSP SUGAR

2 PKGS YEAST

1/2 CUP WARM WATER

COMBINE LIKE MAKING YEAST BREAD

2 CUPS MILK - HEATED

1/2 CUP PLUS 2 TBSP MELTED BUTTER

ADD TO MILK

COOL MILK AND ADD THE FOLLOWING

2 TSP SALT

2 BEATEN EGG YOLKS

1/2 CUP SUGAR

STIR THIS MIXTURE INTO

3 CUPS OF FLOUR

KNEAD IN REST TO FLOUR, A TOTAL OF

6 1/4 CUPS.

THE DOUGH SHOULD ACQUIRE A SHEEN IF KNEADED CORRECTLY

COVER WITH CLOTH AND PLACE IN WARM AREA TO

RISE. IT SHOULD DOUBLE IN BULK, APX 45 MIN.

DIVIDE INTO EGG SIZE PORTIONS. ROLLING IN HAND

LET RISE 15 MIN.

MAKE A FIRM DEEP INDENTATION IN EACH ROLL

ADD THE FILLING TO EACH INDENTATION

MAKING SURE IT WILL NOT SPILL OUT DURING

BAKING.

BRUSH WITH MELTED BUTTER

SPRINKLE WITH POPSIKA OVER FILLING

ALLOW TO RISE AGAIN DOUBLING IN BULK.

BAKE TILL GOLDEN BROWN 20 TO 40 MIN. IN 375 OVEN

REMOVE AND BRUSH WITH MELTED BUTTER

ALLOW TO COOL

PLACE ON WIRE RACK

3 TO 4 DOZEN

FILLING

APRICOT, APPLE, PRUNE, RAISIN, ETC

1 1/2 CUPS DRIED FRUIT
1/2 CUP SUGAR
1 TSP CINNAMON
1 TSP VANILLA
ADD ENOUGH WATER TO 1 INCH OVER FRUIT
BRING TO BOIL
SIMMER 35 TO 45 MINUTES UNTIL MUSH
COOL

POPSIKA

1/2 CUP SUGAR
1/4 CUP FLOUR
1 TSP CINNAMON
2 TBSP MELTED BUTTER
MIX WELL AND USE

OR 1 24 OZ. COTTAGE CHEESE
1 CUP SUGAR
1/2 TSP ALMOND EXTRACT
3 BEATEN EGG YOKES
1 TSP VANILLA
MIX WELL AND USE

FROM PROGRESSIVE FARMER
DECEMBER 1963

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**YOU-PICK
APPLES**

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