



St. John's Christmas Kolache

Makes 48 cookies

- 4 egg yolks
- ½ pint sour cream
- 1 cup (2 sticks) butter, soft
- 4 cups flour plus extra for rolling
- ¼ ounce (1 package) dry yeast
- 4 tablespoons sugar
- ½ teaspoon salt
- powdered sugar for rolling
- fruit filling (see note)

Place egg yolks, sour cream and butter in bowl of mixer and slowly mix until blended. Gradually add dry ingredients, and mix until dough is pinchable. If dough is too dry, add another egg yolk or some of the egg white.

Coat a clean surface with flour and powdered sugar. Roll the dough by hand into 4-ounce balls, about the size of a tennis ball. Put the balls on a tray and cover them with plastic wrap. Place in refrigerator to cool several hours or overnight.

Heat the oven to 375 degrees. Roll each ball into a circle and cut it into 8 equal pie wedges. Fill each wedge with a generous spoonful of apricot, prune, walnut or raspberry filling. Roll up each wedge starting from the large end to the point. Place the kolache on parchment-covered baking sheets about a finger width apart. Bake 10 to 15 minutes, until light brown on the bottom. Sprinkle with powdered sugar before serving.

Note: The fruit fillings are purchased in 2-pound tubes at Lark Country Store in Shawano. They're also available at Cook's Cake Decorating & Candy Supplies, 7321 W. Greenfield Ave., West Allis. Church members make the walnut filling (recipe below).

Walnut filling

- 4 egg whites
- 1 pound ground walnuts
- ¾ cup sugar
- Dash of cinnamon

Whip the egg whites until firm, gradually whip in sugar and add cinnamon. Stir in the walnuts until well mixed.