

Home Baking Recipe:

Ingredients

1 lb Kolache Dough Mix

$\frac{3}{4}$ cup water

1 $\frac{3}{4}$ teaspoons instant yeast

**Make sure to double the recipe for the 2 lb mix option*

Instructions

1. Mix the dough

In a mixing bowl, combine kolache mix, water, and yeast.

Mix on low speed for 1 minute, then on medium speed for 1-1 $\frac{1}{2}$ minutes, until smooth and tacky.

Dough should come together and clean the bowl but remain soft. Add 1-2 tsp flour only if needed.

2. Rest

Cover and let rest for 10-15 minutes at room temperature to relax the dough before shaping.

3. Shape

Turn the dough onto a lightly floured surface.

Divide into 8-10 pieces and shape into balls. Flatten slightly for filled kolaches, or leave round for stuffed buns.

Transfer to a parchment-lined baking sheet.

4. Proof

Cover loosely and let rise for 40-60 minutes at room temperature (about 75-78°F), or until puffy and soft to the touch.

5. Fill and bake

Add desired filling (e.g. fruit, jam, cream cheese).

Bake at 350°F for 12-16 minutes, or until golden and set.

Tips

Egg wash before baking gives a glossy finish

Let cool before glazing or dusting with powdered sugar



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