

## RECIPE 2:

### 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*



Please Scan QR code for more information.

### 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