

Commercial Recipe:



Kolache Dough Mix Instructions:

Ingredients:	Small batch (10 lb):	Large batch (50 lb):	Please Scan QR code for more information.
Mix	10 lb	50 lb	
Water	3 lb 9 oz	17 lb 11 oz	
Yeast* (Compressed)	6 oz	1 lb 13 oz	

*If using instant dry yeast, use manufacturer's suggested usage and temperature.

Directions:

- 1. Add water and mix to bowl, then add yeast. Mix 6 minutes on low speed.
 - 2. Mix 8-10 minutes on medium speed.
- Dough Temperature: 78-82°F.
Proof Time: 40-60 minutes