

Deb Rec  
2/14

## 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 AQUIRE 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 INDENTION IN EACH ROLL  
ADD THE FILLING TO EACH INDENTATION  
MAKING SURE IT WILL NOT SPILL OUT DURING  
BAKING.

BRUSH WITH MELTED BUTTER  
SPRINKLE WITH POPSINKA 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

owners  
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**YOU-PICK  
APPLES**

Clark's  
3200 RABBIT CREEK ROAD  
Anchorage

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