

Molly McKinlay's Kolatche

Ingredients

- 1 ½ packages rapid rise yeast (fresh)
- 4 cups milk (2%)
- 8 ¾ - 9 cups flour
- 2 cubes unsalted butter
- 2 cubes salted butter
- 1 cube margarine
- Approx. 1 ½ cups sugar
- 6 eggs (@ room temp) (4 yolks, 1 whole, 1 for egg wash)
- 3 lb bag walnuts
- Approx. ¾ tsp cinnamon
- 1 tbsp salt

Supplies

- 1 very lg bowl (stainless steel)
- 2 lg mugs (1 for dome cover)
- 1 bowl for flour
- 1 lg bowl for ground walnuts
- 1 sm bowl eggs
- 1 sm bowl egg wash
- 1 sm bowl melted butter
- Rolling pin
- Wooden skewers for towel holding
- Measuring cups + spoons
- 1 pizza pan to go under dough bowl (for warm water)
- 1 whisk
- 1 wooden spoon
- 1 rubber spatula
- 1 food processor
- 3 cookie sheets
- 2 pyrex oblong pans

Directions

1. Dissolve 1 ½ packages of yeast and 1 tsp sugar in bowl with 1 cup warm milk
 - a. Add to 1 cup warm milk in pre-warmed large mug and cover with dome-shaped cover (like another mug)
 - b. Let rise — ½ hour or so
2. Warm 3 cups milk (lukewarm). Add to the milk w/ the yeast after the yeast rises
3. Add 4 cups flour (whisk ½ then out in other ½)
 - a. Try to get as many lumps out as possible

4. Let rise (about 1 hour)
 - a. Can put a pan or bowl of hot water under batter to help it rise
 - b. Cover w/ dish towel
5. Add 1 whole egg and 4 egg yolks (room temp) to dough (after risen)
6. While dough is rising, mix 4 cups flour, 3 tbsp sugar, 1 tbsp salt. Add about $\frac{1}{2}$ to the mixture above, stir, then add other $\frac{1}{2}$. If not enough flour add more (usually $\frac{3}{4}$ -1 cup more). Mix together with hands
7. Add 2 cubes salted and unsalted butter and 1 cube margarine, melted
8. Knead
9. Walnut filling: 3 lb bag of walnuts = 12 $\frac{1}{2}$ cups. Grind very fine, to consistency of brown sugar.
 - a. Add sugar + cinnamon
 - b. 1 $\frac{1}{4}$ cups sugar (approx.)
 - c. $\frac{1}{2}$ - $\frac{3}{4}$ tsp cinnamon
10. Put enough for 7 - 10 kolatche on flour board and let set for 10 minutes before spreading out. About 4-5" diameter
 - a. Say prayer before rolling
11. Spread out with fingers to $\frac{1}{4}$ inch thick. Use fingers to pull out edges. Melt 1 cube butter. Spread butter on top and then spread w/ nuts (1-1 $\frac{1}{4}$ cups)
12. Put in greased pan and let rise then spread with beaten egg (egg wash)
13. Bake at 350° or 375° for 30-40 minutes

Yields at least 10 kolatche