

# Kolaches

## Ingredients

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1 c Milk (plus 1 tablespoon)  
11 T Unsalted Butter  
2 Egg  
2 Egg Yolks  
3 1/2 c Flour (or 17 1/2 oz. plus 3  
tablespoon and 2 teaspoons)  
1/3 c Sugar (plus 5 tablespoons  
plus 2 teaspoons )  
2 1/4 t Yeast  
1 1/2 t Salt  
6 oz Cream Cheese  
1/2 t Lemon Zest  
6 oz Ricotta

## Instructions

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1. In a 2-cup liquid measuring cup add 1 cup milk, 10 tablespoons melted butter, 1 egg, and egg yolks together. Whisk 3 1/2 cups flour, 1/3 cup sugar, yeast, and salt together in a bowl of a stand mixer. Fit stand mixer with dough hook.

2. Add milk mixture to flour mixture, and knead on low speed until no dry flour remains, about 2 minutes. Increase speed to medium and knead until dough clears sides of bowl but still sticks to bottom, 8 to 12 minutes. Take dough out of the bowl and spray with cooking spray. Add dough back in and cover with plastic wrap. Set aside to proof for 2 hours until doubled.

3. Meanwhile, using stand mixer fitted with paddle, beat cream cheese, 3 tablespoons sugar, 1 tablespoon flour, and lemon zest on low speed

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until smooth, about 1 minute.

4. Add ricotta and beat until just combined, about 30 seconds. Transfer to bowl, cover with plastic, and refrigerate until ready to use. In a small bowl crack 1 egg and add 1 tablespoon of milk. Whisk well and place in the fridge.

5. Combine 2 tablespoons and 2 teaspoons flour, 2 tablespoons and 2 teaspoons sugar, and 1 tablespoon frozen butter cut into cubes in a bowl. Rub the mixture between fingers until mixture resembles wet sand. Cover with plastic and refrigerate until ready to use.

6. Line 2 rimmed baking sheets with parchment paper. Punch down dough and place on lightly floured counter. Divide dough into quarters and cut each quarter into 4 equal pieces. Form each

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piece into rough balls by pulling dough edges underneath so top is smooth.

7. Arrange 8 balls on each prepared sheet pan and cover loosely with plastic wrap. Let dough rise until doubled, about 2 hours.

8. Heat oven to 350 degrees. Grease and flour bottom of 1/3-cup measuring cup. Make deep indentation in center of each dough ball by slowly pressing until the cup touches the sheet pan.

9. Gently brush kolaches all over with egg-milk mixture. Divide filling evenly among kolaches (about 1½ tablespoons per kolache) and smooth with back of spoon.

10. Sprinkle streusel over kolaches, avoiding filling. Bake until golden brown, about 25 minutes, switching and rotating sheets halfway

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through baking. Let kolaches cool on pans for 20 minutes then transfer to a cooling rack. Serve warm.