

No-Knead Refrigerator Kolaches

This recipe requires ADVANCE preparation!

Poppy Seed Filling:

$\frac{3}{4}$ cup whole blue poppy seeds

about $\frac{1}{2}$ cup sugar

$\frac{1}{2}$ tsp pure vanilla extract

$\frac{1}{4}$ tsp pure almond extract

(Cornstarch - not sure of amount yet - will add to make the mix creamier!)

Dough

$1\frac{1}{4}$ tsp dry yeast

$\frac{1}{4}$ cup warm water

2 c. flour

2 Tbs + 1 t. sugar

$\frac{1}{4}$ cup shortening

$\frac{1}{4}$ cup butter

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup milk

2 egg yolks

Topping:

3 Tbs sugar

3 Tbs butter

2 Tbs flour

1 You need to make the dough and filling the night before you plan on baking the kolaches!

2 In a large bowl, combine the flour, shortening, butter and salt using a pastry blender. Set aside.

3 Begin the filling at this time. Mix the milk and cornstarch together - then combine all of the ingredients in a small saucepan. Bring to a boil over medium-low heat, stirring frequently. Cook 10 minutes - pour into a small container and refrigerate overnight.

4 As the filling is baking, combine the yeast (room temperature) with warm water and 1 t. sugar. Stir until dissolved - let stand for 10 minutes. Meanwhile, combine the milk, remaining sugar and egg yolks. Beat well with a fork, then add to the yeast mixture when the 10 minutes has passed.

5 Pour the liquid mixture into the flour mixture (that was set aside earlier) - fold in using a spatula until all of the flour is absorbed. The original recipe suggested turning this onto a lightly floured surface then shaping into a ball. I just shaped the dough in a ball and sprinkled flour on top (I didn't want to anymore dishes to wash!) Place in a greased bowl and let this rise in the fridge overnight.

6 When ready to bake, create 2 sections of dough. You will divide each section in 12 pieces. (To make it easier, I divided each of the 2 sections in half twice, then in thirds to make equal pieces). Roll each piece into a little ball, then place on a jelly roll pan (12 to a pan).

7 Place in a warm place for an hour. (I put my pans in the oven to help them rise. I preheated the oven to 170°, then turned the oven off once I added the pans. While waiting, set the butter for the streusel out to soften (this works better than melting it!) Right before taking the risen rolls out of the oven, add the remaining streusel ingredients. At this point, preheat the oven to 375°.

8 Once an hour has passed, depress the center of each roll, then add the poppy seed filling. Sprinkle with the streusel topping. Bake at 375° for 9-11 minutes. (Take them out when they are light tan - not golden or you will overbake them!) These taste best when they are freshly made.

Recipe Source

Author: Marty Gustafson in Penzey's Summer 2011 Catalog

Source: adapted by Odyssey through Nebraska