Kolaches

2 pkg dry yeast
1/4 c. warm water
2 c. warm milk
1/4 c. coconut sugar
1 egg beaten
1 tsp. table salt
3/4 c. butter
5 3/4c. flour

- Dissolve yeast w/ warm water and sugar
- add everything except flour and mix well
- let rest for few minutes
- add 3 c. flour to make spongy dough
- add rest of flour until dough forms a ball and leaves side of the bowl and is easy to work with
- knead until elastic
- put back into bowl and spray top with oil and cover with cloth
- let rise until doubles in size (about 1 hour)
- after raising, punch down dough; spray with oil and let dough raise again for 45 minutes
- divide dough into egg size balls and place one inch apart on lined cookie sheet, spray with oil and let rise again for 45 min.
- using fingers, form a well in middle of ball and fill with fruit or cheese filling
- bake at 400 degrees for 15 minutes

Yields: about 3 dozen

Filling:

Cottage Cheese filling

24 ounces cottage cheese
½ cup coconut sugar
¼ cup dry tapioca (to absorb moisture)

-Combine and spoon into kolache dough

Yields: Fills two dozen kolaches

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