

Gladys' Kolach

This nut roll recipe uses a dough that is much like a brioche, rich in butter with a soft texture. Makes 4 rolls. The same dough and technique can be used with other fillings. Traditionally, poppy seed, prune, and apricot fillings are also used for this Christmas and Easter treat.

Dough:

$\frac{3}{4}$ cup lukewarm milk
1- $\frac{1}{2}$ Tablespoons sugar
2 packages dry yeast
1- $\frac{1}{2}$ cups (3 sticks) butter, room temperature
4- $\frac{1}{2}$ Tablespoons sugar
5 eggs
2 teaspoons vanilla
6 cups flour

Filling:

1 lb. ground walnuts
2 cups sugar
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup milk

Dough: Mix first 3 ingredients (milk, sugar and yeast) together and set aside to rest for 10 minutes. Mix flour and 4- $\frac{1}{2}$ Tablespoons sugar, then cut in butter using a pastry blender, or pulse with a food processor. Beat eggs with vanilla until well blended. Add egg mixture and yeast mixture to flour mixture. Knead for 5 minutes. The dough will be very soft and buttery. Cover and let rise for 1- $\frac{1}{2}$ hours at room temperature.

Filling: Heat milk and butter in large sauce pan over medium-low heat until butter is melted. Add sugar, stirring to dissolve. Add nuts, bring to a boil, stirring often. Do not let the nuts burn!

Assemble Rolls: Roll $\frac{1}{4}$ of the dough in flour-sugar mixture to form a 15" x 10" rectangle. Spread $\frac{1}{4}$ of the nut mixture over dough, leaving about 1" of uncovered dough on all sides. Roll up lengthwise, pinch seams shut and tuck ends under body of roll. Place on lightly greased cookie sheet and pierce top of roll with fork in several places. Repeat with remaining dough, making 4 nut rolls. Let rise uncovered for about $\frac{1}{2}$ hour. Do not use a "proofing oven" since this will cause the soft dough to spread and the filling will leak out.

Bake: Bake in 350°F oven for 35 minutes, or until brown and done. Cool and cut into slices to serve. The rolls freeze well, so make the whole batch and freeze some for later.