

## KOLACHY

1 pkg. yeast  
1/4 cup warm water  
1 tsp. sugar  
2 cups flour  
1/2 tsp. salt  
1 stick butter (room temperature)  
1 stick margarine (room temperature)  
2 eggs  
Desired filling, such as fruit preserves

1. Dissolve yeast in water, add sugar. Let sit to rise.
2. Mix flour, salt, butter & margarine as in pie crust.
3. Beat eggs well and add to yeast mixture. Add this to flour mixture and stir well.
4. Cover and let set **overnight** in fridge.
  
5. When ready to make kolachy, divide dough into 6 balls.
6. Roll out each ball one at a time into the size of a small dinner plate
7. Cut into 8 pie-shaped sections.
8. At the wide end of each piece place about a teaspoon of desired filling.
9. You can use any type of filling. Note: Preserves is better than jelly.
10. Roll up and form into a crescent shape.
11. **Bake at 350 degrees** on parchment paper-lined cookie sheet for about 14 minutes or until golden.
12. Store up to 3 weeks in a cookie tin with parchment between layers.