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.