

Česke Koláče

- 3 cups scaled milk
- 2 packages active dry yeast
- $\frac{1}{4}$ cup sugar
- 2 tablespoons salt
- 2 egg yolks beaten
- $\frac{1}{2}$ cup melted lard
- 6 cups flour (about)

Dissolve yeast and half of the sugar in $1\frac{1}{2}$ cups scaled milk, which has been cooled to lukewarm. Add $1\frac{1}{2}$ cups flour. Mix and put in warm place to rise until bubbles appear ($1\frac{1}{2}$ hours). Add egg yolks, salt, rest of sugar, melted and cooled lard, and remaining lukewarm milk. Beat well. Gradually add rest of flour, mixing well after each addition until smooth and elastic. Cover and place in warm place, until dough doubles in bulk. When dough is light, stir with spoon and let rise again. Shape into small balls about the size of a large walnut. Put into well-greased baking pans, well spaced, about 15 in a 10" x 15" pan. Brush top with melted fat and let rise in warm place until light. In center of each bun, make a small indentation with fingers and fill each with 1 tablespoon of filling. Return to warm place to rise again. Bake at 400° for 12-15 minutes until brown. Remove from oven, brush with melted fat, and remove from pans.

Mrs. Clarence Zajicek- Favorite Recipes of the Nebraska Czechs