

Kolache (Maud M. Zoubek's recipe)

Ingredients

- 4 cups flour
- 1 tsp vanilla
- 1 cup butter (soft)
- 1 cup sour cream
- 1 $\frac{1}{2}$ tsp salt
- 1 cake yeast
- 3 egg yolks

Instructions

Sift flour and salt. Crumble yeast over flour. Add butter and cut in until crumbly. Add vanilla, egg yolks, and sour cream. Mix well. Divide dough into 7-9 pieces. Shape into ball; chill. Roll out into a circle on a board sprinkled with sugar. Cut into 8 wedges. Spread filling on wedges. Roll, beginning at wide end. Bake on cookie sheet until light brown, at 350°