

# Kolache

## 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

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