

Peach Kolache from She Makes and Bakes

Yield: 16-18 buns



For the dough:

2 cups milk
2 1/4 teaspoons active dry yeast
1/2 cup lukewarm water
1/2 cup butter
2 eggs
1 1/4 cups sugar
2 teaspoons salt
8 1/2 cups all purpose flour

For the peach filling:

2 cups pitted and chopped peaches
1 cup peach jam

For the streusel topping:

1/2 cup all purpose flour
1/2 cup sugar
3 tablespoons butter, cut into small pieces and chilled

To make the dough, warm the milk in a medium saucepan set over medium heat until the milk starts to steam and forms a skin. Don't let it boil. Cool for 10-15 minutes until it's 110 to 115 degrees or warm to the touch. Dissolve the yeast in the warm water and let it sit until foamy (5 minutes). Melt the butter and let cool for about 5 minutes.

In a large bowl, combine the eggs, sugar, salt, and butter. Add in the cooled milk and the warm water/yeast. Add in the flour, two cups at a time, mixing in between. Use a wooden spoon or your hands to mix the dough until all the flour is fully incorporated. Don't overwork the dough or it'll be tough. It's going to be a sticky, light dough. Grease a large bowl lightly, and place the dough in the bowl. Cover with plastic, and let it rise until doubled in size (about 1-2 hours). Deflate the dough by pressing on it a couple of times, recover it with plastic wrap, and refrigerate at least four hours or overnight.

To make the filling, combine the chopped peaches with the peach jam.

Grease a 12x17 baking sheet with cooking spray or butter. Shape the dough into 2 1/2 inch diameter balls (they'll be the size of small limes). Arrange the balls on the baking sheet, three across and six down. Using your thumb, press down in the middle of each

ball to form a well for the peach filling. Mound one tablespoons or so of the peaches in the middle of the ball. Cover them loosely with plastic wrap and let them rise in a warm place for about 1 hour until doubled.

Preheat your oven to 375 degrees.

To make the streusel topping, mix the flour, sugar, and butter together until crumbly. You can use your hands, two knives, or a pastry cutter to mix the butter. Scatter this over the kolaches before baking.

Bake them for 25-30 minutes until lightly browned on top. Cool for 20 minutes before serving.

Source: The Pastry Queen