



KITCHEN
SUPPLY

Kitchen Supply Company
7540 W. Roosevelt Road
Forest Park, IL 60130
Tel: 800-793-6244
Fax: 708-383-6032

KOLACKY CUTTER

Made in the USA

Basic Instructions: Roll Kolacky dough to desired thickness. Cut out dough with cutter. Place kolacky on prepared cookie sheet. Dot center of each with desired filling. Fold the 4 narrow cut ends over and back onto kolacky to form a diamond-shaped ridge encircling filling. Bake as recipe directs. Sprinkle with powdered sugar while still warm.

Care: Handwash in warm water and detergent. Rinse and dry well.

Cream Cheese Kolacky

8 oz. cream cheese
1 cup unsalted butter
2 egg yolks
1/3 cup sugar
1 ¾ cups all-purpose flour
2 tsp baking powder
¼ tsp salt
Cream Cheese Topping or Prune Filling (at right) or 24 oz. canned fruit filling
Confectioners sugar

Cream together cheese and butter. Add egg yolks and mix well. Add sugar and sifted dry ingredients. Blend well. Roll out dough on lightly floured surface to ¼-inch thickness. Cut out dough and place on ungreased cookie sheets. Top with filling. Bake in preheated 375°F. oven for 10-12 minutes. Sprinkle with confectioners' sugar.

Cream Cheese Topping

6 oz. cream cheese
¾ cup sugar
1 tsp lemon juice
½ tsp. vanilla
1 egg yolk

Beat all ingredients together. Top kolacky before baking.

Prune Filling:

¾ lb. dried prunes
1 ¼ cups water
¼ cup sugar
* or apricots, poppy seeds or ground almonds

Cook prunes in water until soft, remove the pits, and add sugar. Whip to a paste.

Delicious Prune Tarts

4 cups flour ½ tsp salt
½ cup sugar 1 tsp vanilla
1 cup butter 3 eggs
2/3 cup milk
2 tsp baking powder

1. Mix butter into dry ingredients with pastry blender. Beat eggs and add milk and vanilla. Blend milk mixture with flour mixture till a medium soft dough is formed. Set in a cool place for an hour.
2. Make Prune Filling (see over)
3. Roll out dough to about ¼-inch thick and cut with the kolacky cutter. Place on ungreased cookie sheet. Place a teaspoonful of the filling in the center of each and fold and press strips over to center to form a ridge encircling filling. Bake in preheated oven at 400°F. for 20 minutes, or until light golden brown.

Raised Kolacky with Sour Cream (Czech)

3 cups flour
1 pkg. dry yeast
2 stick butter
¼ tsp mace
1 tsp grated lemon peel
2 egg yolks
1 cup sour cream

Mix flour, yeast, spices and lemon peel. Cut in butter with pastry blender. Add egg yolks and sour cream. Mix. Dough will be slightly sticky. Wrap in waxed paper or plastic wrap and chill overnight. Roll dough out pie-crust thin. Cut dough with kolacky cutter and place on ungreased cookie sheet. Place a spoonful of apricot or prune whip in center; fold strips over to form a ridge encircling the filling. Bake in preheated 350°F. oven for 20 minutes. Dust with confectioners' sugar.

Old World Raised Kolacki

1 oz. cake yeast 1 cup milk
5 cups sifted flour 1 lb. lard
4 egg yolks Pinch salt
½ tsp baking powder

Combine yeast in lukewarm water per pkg directions; set aside. Sift baking powder and salt with sifted flour. Mix lard with egg yolks; blend well. Add flour mixture a small amount at a time with milk and yeast mixture, beating till smooth. Chill dough until firm enough to roll out to ¼" thickness on board dusted with confectioners' sugar. Cut with kolacki cutter, place on cookie sheet and fill centers. Bake in preheated 375°F. oven for 12-15 minutes.

Cottage Cheese Filling:

1 lb. dry cottage cheese 2 egg yolks
1 cup sugar
Blend well.