



## Pull-Apart Kolaches

with Jam & Cream Cheese



4h



2 Servings

Kolaches are puffy fruit-filled pastries originally from the Czech Republic but beloved throughout America. We make a traditional version with buttery yeasted dough and a center filling of fruit and cream cheese. Alternate the fillings with raspberry jam and apricot preserves and sprinkle poppy seeds on top for that old-world flavor. Baked all together in a pull-apart format, this is great for brunch or dessert! (Serves 12)



## What we send

- 10 oz all-purpose flour <sup>1</sup>
- 5 oz granulated sugar
- ¼ oz active dry yeast
- 8 oz milk <sup>7</sup>
- 1 lemon
- 2 (½ oz) apricot preserves
- 2 (½ oz) raspberry jam
- 4 (1 oz) cream cheese <sup>7</sup>
- 2 (1 oz) sour cream <sup>7</sup>
- ¼ oz poppy seeds

## What you need

- 2 large eggs <sup>3</sup>
- 6 Tbsp butter, melted (plus more for greasing) <sup>7</sup>
- vanilla extract
- kosher salt

## Tools

- stand mixer with dough hook attachment
- microwave
- 9-inch pie dish

## Cooking tip

When baking, if tops of dough starts browning before it reaches 195°F in the center, tent the pie pan with foil to keep kolaches from getting too brown on the outside.

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 260kcal, Fat 11g, Carbs 30g, Protein 11g



### 1. Start dough

In the bowl of a stand mixer, whisk to combine **¾ cup flour, 3 tablespoons sugar, and 2 teaspoons yeast**.

In a microwave-safe cup, microwave **½ cup milk** until warm (100-110°F), 30-60 seconds. Stir milk into flour mixture. Cover; set aside in a warm spot until doubled in size, about 30 minutes.

Separate **2 large eggs**; place yolks in a small bowl; reserve whites in a bowl for step 6.



### 2. Finish & proof dough

To bowl with **egg yolks**, whisk in **6 tablespoons melted butter, 1 teaspoon vanilla, and ¾ teaspoon salt** until combined.

To bowl with **flour mixture**, stir in **egg yolk mixture** and **remaining flour**. Use dough hook attachment to knead on medium speed until dough is tender and smooth, 2-4 minutes. Cover dough; set aside to proof in a warm spot until doubled in size, 40-60 minutes.



### 3. Roll dough

**Butter** a 9-inch pie dish, then line with parchment paper.

Divide **proofed dough** into 12 equal pieces, then roll into balls. Arrange dough balls in prepared pan. Use your finger to press a dimple into the center of each dough ball. Cover and set aside in a warm spot to double in size, 40-60 minutes.



### 4. Prepare fillings

Meanwhile, squeeze **2 teaspoons lemon juice** into a small bowl. In a 2nd small bowl, combine **apricot preserves** and **1 teaspoon of the lemon juice**. To bowl with remaining lemon juice, stir in **raspberry jam**. In a medium microwave-safe bowl, microwave **cream cheese** until very soft, 15-30 seconds. Stir in **sour cream, 1 tablespoon sugar, 1 teaspoon vanilla, and a pinch of salt**.



### 5. Fill kolaches

Preheat oven to 375°F with a rack in the center. Transfer **cream cheese mixture** to a sealable plastic bag; cut a ½-inch corner off of bag. Use your fingers to make a 1-inch well in the center of each proofed dough ball; fill well with cream cheese mixture, stopping once it's level with edge of well. Top cream cheese with **1 teaspoon fruit filling**, alternating flavors.



### 6. Bake kolaches & serve

If filling spills over, gently widen dough wells with the back of a spoon. To **reserved egg whites**, whisk in **1 tablespoon milk** and **½ teaspoon sugar**; brush over exposed dough and sprinkle with **poppy seeds**. Bake until **kolaches** are golden brown and dough reaches 195°F in the center, 20-30 minutes. Cool slightly before serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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