

# DINNERLY



## Pull-Apart Cheesy Country Sausage Kolaches

with Jalapeños



3,5h



2 Servings

Savory kolaches are a favorite of the lone star state (They're technically called klobasniky, but you'll be too busy devouring these pastries to notice the difference). Making these spicy, cheesy, maple-sausage beauties from scratch does take a few hours, but after the first bite, you'll see why they're so beloved. Texas forever! We've got you covered! (2-p plan makes 6 kolaches; 4-p plan makes 12)

## WHAT WE SEND

- 2 (5 oz) all-purpose flour<sup>3</sup>
- ¼ oz instant yeast
- 2 jalapeño chiles
- ½ lb pkg country-style sausage
- 1 oz maple syrup
- 2 oz shredded cheddar-jack blend<sup>1</sup>
- ¼ oz poppy seeds

## WHAT YOU NEED

- sugar
- ½ cup + 1 tablespoon milk<sup>1</sup>
- 2 large eggs<sup>2</sup>
- 6 Tbsp butter<sup>1</sup>
- kosher salt

## TOOLS

- stand mixer (or handheld electric mixer)
- microwave
- medium nonstick skillet
- 9-inch pie dish

## ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 450kcal, Fat 19g, Carbs 48g, Protein 18g



### 1. Start dough

In the bowl of a stand mixer (or using a handheld mixer), whisk together **⅔ cup flour**, **2 teaspoons yeast**, and **3 tablespoons sugar**. Stir in **½ cup milk**.

Cover bowl and set aside in a warm spot (or at room temperature) until doubled in size, about 30 minutes.



### 2. Finish dough

Separate **2 large eggs**, placing **yolks** and **whites** in separate small bowls; reserve whites for step 6.

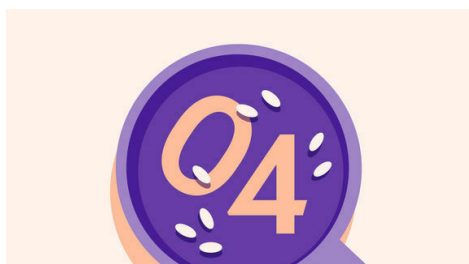
Microwave **6 tablespoons butter** in 30-second increments until melted. Add to bowl with egg yolks along with **¼ teaspoon salt**; whisk until combined. Stir into **flour-milk mixture** along with **remaining flour**.



### 3. Knead dough, cut jalapeño

Use dough hook attachment to knead on medium speed until **dough** is tender and smooth, 2–4 minutes (if you don't have a stand mixer, knead by hand for 10 minutes). Cover and set aside to proof in a warm spot (or at room temperature) until doubled in size, 40–60 minutes.

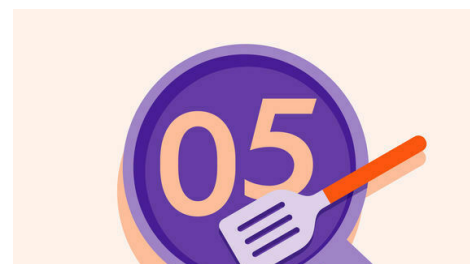
Thinly slice **1 jalapeño** into rings. Halve remaining jalapeño lengthwise and discard ribs and seeds; finely chop.



### 4. Make filling

In a medium nonstick skillet, combine **sausage** and **chopped jalapeños**. Cook over medium-high heat, stirring to break up meat into smaller pieces, until browned in spots and almost cooked through, 5–6 minutes. Add **maple syrup** and **½ teaspoon salt**; cook, stirring, until sticky, 1–2 minutes. Set aside to cool slightly; stir in **cheese**.

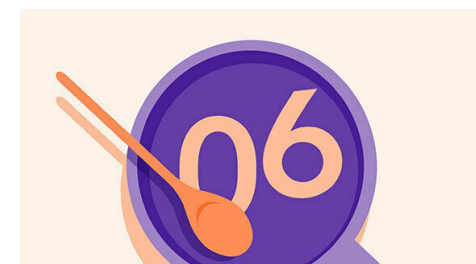
**Butter** a 9-inch pie dish.



### 5. Assemble & proof kolaches

Divide **proofed dough** into 6 equal pieces. Roll or gently stretch each into a 6-inch circle. Add **¼ cup filling** to center of each circle. Stretch edges of dough over filling to meet in the center; pinch to seal.

Transfer to prepared pie dish, seam-side down and evenly spread apart. Cover and set aside in a warm spot (or room temperature) until doubled in size, 40–60 minutes.



### 6. Bake kolaches & serve

Preheat oven to 375°F with a rack in the center. To bowl with **egg whites**, whisk in **1 tablespoon milk** and **½ teaspoon sugar**. Brush over **dough**; top with **sliced jalapeños** and sprinkle with **poppy seeds**. Bake until golden-brown and reaches 195°F in the center, 20–30 minutes (tent with foil, if needed).

Let **pull-apart kolaches** cool slightly before serving. Enjoy!