

MARLEY SPOON



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. (Serves 12—nutrition reflects 1 kolach)

What we send

- 2 (5 oz) all-purpose flour³
- 5 oz granulated sugar
- ¼ oz instant yeast
- 8 oz milk²
- 1 lemon
- 2 (½ oz) apricot preserves
- 2 (½ oz) raspberry jam
- 4 (1 oz) cream cheese²
- 2 (1 oz) sour cream²
- ¼ oz poppy seeds

What you need

- 2 large eggs¹
- 6 Tbsp butter, melted (plus more for greasing)²
- 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

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

Nutrition per serving

Calories 230kcal, Fat 11g, Carbs 27g, Protein 5g



1. Start dough

In the bowl of a stand mixer, whisk to combine **¾ cup flour, 3 tablespoons sugar, and 2 teaspoons yeast**. Stir in **½ cup milk**. Cover and set aside in a warm spot (like a sunny window) 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!