



Mrs. Murry's Old Fashioned Moravian Kolacky

Old-fashioned sweet rolls with hidden cheese/ raisin layer

Sweet Yeast Dough:

- 1/4 cup warm water
- 1 teaspoon granulated sugar
- 1 packet (1/4 ounce) dry yeast
- 1/4 cup soft butter
- 1/4 cup granulated sugar
- 1 egg
- 3 cups all-purpose or bread flour, divided
- 1/2 teaspoon salt
- 3/4 cup warm milk

Prepare Yeast Dough: In a small bowl, stir warm (110-115 temp) water with sugar; sprinkle yeast over water; stir to dissolve; set aside until mixture bubbles and rises.

In a mixing bowl, cream butter and sugar; mix in egg. Add yeast mixture, 2 cups flour, salt, and milk; mix until soft dough forms. Stir in additional 1 cup flour with dough hook; mix until dough is kneaded into a smooth ball. Place into large lightly greased bowl; turn dough over to grease top. Cover with towel; let rise in warm place about 60 minutes or puffy.

Crunchy Butter Streusel

2 Tablespoons butter
2 Tablespoons granulated sugar
1/4 teaspoon cinnamon
5 Tablespoons all-purpose flour

Prepare Streusel: In a small bowl, combine butter, sugar, cinnamon, and flour with your hands or pastry cutter until small crumbs form. Set aside.

Old Fashioned Farmer's Cheese Filling:

1/3 cup chopped raisins or currants
1/4 cup hot water or as needed
5 ounces dry baker's or farmer's cheese
2 Tablespoons granulated sugar
1/2 teaspoon vanilla
1 egg, beaten, divided
1/3 cup apricot pastry or favorite filling
1/3 cup prune pastry or favorite filling
Confectioners' sugar, as desired

Prepare Fillings: Place currants or chopped raisins and hot water to cover in small bowl; set aside to soften. Drain; discard water; press excess liquid from raisins with paper towel.

In a small bowl, mix cheese and sugar; stir in vanilla and 1 Tablespoon egg. Set remaining beaten egg aside. Stir in softened raisins. Set cheese, apricot, and prune filling aside.

Shape Sweet Rolls: After the first rising, for each pastry, remove 2 Tablespoons ball of dough, roll out on lightly floured board into 4 to 5-inch square. Place on lightly greased or nonstick baking mat lined insulated cookie sheet.

Place about 1/2 Tablespoon cheese filling in center of dough square.; bring the opposite corners up to the center; press and twist ends in center together. With thumb, press down pastry center; lightly brush with beaten egg; fill center with 1 teaspoon fruit pastry filling; sprinkle pastry top with 1 teaspoon streusel. Place 8 individual pastries on each cookie sheet. Lightly cover with cloth; let rise in warm place for about 30 minutes or puffy. Remove cloth.

Bake Sweet Rolls: Bake in preheated 350-degree F. oven for 20 minutes or until golden brown. Remove to cooling rack; cool. Sprinkle with confectioners' sugar before serving. Yield: about 2 dozen sweet rolls

Story about the Recipe: Platefuls of fresh-baked yeast sweet rolls were Mrs. Murry's neighborly gift to our Christmas Eve table. There wasn't any written recipe, because it was one of those old-fashioned "as you feel it" dishes that annually was prepared only for holidays. Since I was always begging for the directions, Busha, our Polish Grandmother, decided to surprise me by writing down each step as Mrs. Murry prepared them in her kitchen. After Busha died, I found the recipe carefully tucked inside one of her notebooks as a special Christmas gift. What a thoughtful present! Thanks to her detailed directions, I was able to make them in my own kitchen and share them with all of you.

Cook's Note: The ingredients were by-handfuls so you might have to add more flour. You can also use other flavors of pastry filling but thin jams or preserves will spill over during baking. I printed the recipe, as shared with me, but I prepared it with new premium quick yeast, and that also will work if you follow the directions on your yeast package.

About the Recipe: An old-fashioned yeast sweet roll that is filled with baker's or farmer's cheese and then topped with thick sweet fruit pastry filling. It's sprinkled with buttery lightly spiced streusel and

after baking, sprinkled with confectioners' sugar. The double filling is a wonderful surprise.