

FAVORITE RECIPE:

Perz keeps family culinary tradition alive with Kolachkies

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Phyllis Perz keeps the culinary tradition of her family alive with her recipe titled, "Grandma Perz' Kolachkies."

A kolachkies is a pastry made of folded dough with assorted fillings.

"I got this recipe from my mother who got it from her mother. It's an old country recipe that goes back to Slovakia," said Perz, of Avon, a retired secretary and member of the Isabella Guild of the Knights of Columbus for more than 20 years.

"Hers was always so perfect," Perz said of her grandmother's kolachkies.

"She would bring them for all family occasions. She used nut filling and apricots and raspberries.

"You have to have a lot of patience to make these cookies," Perz said.

She offered a couple tips when making kolachkies.

"A little trick I learned is to put the filling in a one-quart freezer bag and then nip off a tip of the corner and then squeeze the filling out," Perz said.

She also said kolachkies freeze well.

"Just layer them between waxed paper. I always try to have some around in case of an emergency," Perz said.

Grandma Perz' Kolachkies

Servings: 6 dozen

4 cups flour
1 pound butter or margarine
1/2 cup warm milk
1 tablespoon sugar (or a little more)
1 cake of yeast or 1 package of dry yeast
3 egg yolks (beaten with fork)
1/2 cup sour cream

Sprinkle yeast over warm milk and stir until dissolved. Add sugar and stir. Let stand about 10 minutes until bubbly. Cut butter into the flour as you would for pie crust. Add milk, sugar and yeast mixture. Mix well and let stand 10 minutes. Add beaten egg yolks and sour cream and mix well.

Knead with the dough hook of the mixer until smooth. You may have to add another cup of flour before taking it out of the mixer so that it is easier to handle, but not any more flour than that.

Turn out onto a board and knead until smooth. Divide into four balls and let them rest a half-hour. Roll out on well-floured pastry cloth and cut into 1 1/2-to-2 inch squares and fill.

Bring up one side, one fold of the cookie, and dab it with a beaten egg white, then bring up the other side to seal.

Bake about 15 to 20 minutes at 350 degrees on an ungreased cookie sheet. Cool on racks and dust with powdered sugar when cool.

To freeze, layer with waxed paper in-between them.

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