

## **Marianne's Kolache Cookies**

### **Ingredients**

1 lb. unsalted butter softened (4 sticks)  
5 cups flour  
1 tsp. salt  
4 egg yolks  
1 ¼ oz. of yeast from yeast cake  
¾ cup milk  
1 tbsp. sugar  
2-3 cups sugar for dough

### **Nut Filling**

1 lb. walnuts  
3 Egg whites  
1 cup sugar  
½ cup milk or water

### **Preparation**

Pre-heat oven to 200°. Pour ¾ cup of milk into sauce pan, over medium heat bring to almost boiling. Crumble in yeast and add tbsp. of sugar. Stir and place pan in warm oven.

Add butter to bowl of stand mixer with paddle attachment and mix at medium speed until creamy. Add salt, then 1 egg yolk and 1 cup of flour at a time until combined. On 5<sup>th</sup> cup of flour also add warmed mixture from oven. Mix until dough forms. Set dough aside.

Add walnuts and 1 cup of sugar to bowl of food processor with blade attachment. Run until nuts are fine and combined with sugar. Place nut mixture in a bowl. Beat egg whites until frothy and stiff peaks form. Add egg whites to nuts and mix thoroughly, add milk or water a tablespoon at a time until mixture is creamy like peanut butter.

Pre-heat oven to 350°. Sprinkle 1 cup of sugar over work surface and roll dough into 1 inch balls. Roll balls in sugar and roll out to 3 inch discs. Place a teaspoon of nut mixture in center of disc and spread to edges. Roll into a small cylinder and place seam side down onto baking sheet covered with parchment paper and sprinkle more sugar over top of cookie. Bake for 10-15 minutes until bottom of cookie is lightly browned on the bottom. Start to check cookies at 10 minutes, due to oven variances. Place on cooling rack until cool.