

Grandma Skeet39s Prune Kolaches

Savannah · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 50 mins

Description

This is a Czech Pastry my Grandma use to make with a homemade prune filling and streusel topping I changed it a little so I could use the bread machine They are worth the hard work

Ingredients

- - 1 cup warm water - 1 teaspoon salt - 1 egg - 2 tablespoons butter
- room temperature - 3 cups bread flour - $\frac{1}{4}$ cup white sugar - 3 teaspoons bread machine yeast - 2 cups pitted prunes - 2 cups prune juice or water - $\frac{1}{4}$ cup white sugar - 1 teaspoon ground cinnamon
- or to taste (Optional) - $\frac{1}{2}$ teaspoon ground cloves
- or to taste - 2 tablespoons lime juice - 1 cup white sugar - $\frac{1}{2}$ cup all-purpose flour - 2 tablespoons butter
- melted - 1 teaspoon cinnamon (Optional)

Instructions

1. Place the warm water
2. salt
3. egg and 2 tablespoons butter in the pan of a bread machine. Add bread flour
4. and pour 1/4 cup sugar on the edge of the pan. Make a shallow hole in the flour and add the yeast. Close the lid
5. and set machine for the DOUGH cycle. While the dough is mixing
6. combine the prunes
7. prune juice
8. 1/4 cup sugar
9. cinnamon
10. cloves and lime juice in a saucepan. Bring to a boil
11. then reduce heat to low
12. and simmer until prunes are soft and the sauce has thickened
13. about 15 minutes. Remove from heat and blend in a mixer or food processor until smooth. When the bread machine signals the end of the dough cycle
14. transfer the dough to a lightly floured surface. Divide the dough into 20 small egg-sized pieces. Cover with greased plastic wrap
15. and set aside for 10 minutes. In a small bowl
16. mix together 1 cup sugar and 1/2 cup flour. Stir in melted butter and 1 teaspoon cinnamon to make a crumbly streusel. Preheat the oven to 350 degrees F (175 degrees C). Grease a large baking sheet or line it with parchment paper. Shape the kolache dough into balls and place them on the prepared baking sheet. Press a shallow hole in the center of each one
17. and fill with prune filling. Top each of the kolaches with streusel. Let the kolaches rest until doubled in size
18. about 20 minutes. Bake until the tops are lightly browned
19. 14 to 16 minutes. Editor's Note: You may mix the dough in a stand mixer
20. if desired. Use the dough hook and mix on low speed for 12 to 15 minutes
21. or until the dough is well developed. Transfer the dough to a lightly floured surface and shape the dough into a round. Place the dough in an oiled bowl
22. turning it to coat
23. cover the bowl with plastic wrap
24. and let rise until doubled in bulk
25. about 90 minutes.