

PINEAPPLE KOLACHE

(from *Helen Fletcher's Pastries Like a Pro*)

for the pineapple filling:

1 cup well drained crushed pineapple

⅓ cup sugar

1 teaspoon potato starch or cornstarch

1 teaspoon lemon juice

1 tablespoon melted butter

Whisk together the sugar and potato starch or cornstarch. Combine all ingredients in a small pan and bring to a boil over medium heat. Boil for 1 minute. Cool completely. Refrigerate until needed.

for the dough:

½ cup butter (1 stick, 114 grams)

½ cup sugar (100 grams)

1 teaspoon salt

1 cup sour cream (225 grams)

2 teaspoons instant yeast

½ cup lukewarm water

2 eggs

4 cups all purpose flour (560 grams)

Cut the butter into pieces and place in a small saucepan along with the sugar and salt. Heat until the butter is melted. Remove from the heat and let it sit until it is lukewarm. Add the sour cream. Whisk it into the butter mixture. Add eggs and yeast, whisk them in. Lastly, add the water. Transfer to the bowl of a mixer. Add the flour and, beat until it comes together. Knead in the machine for 3 minutes, turning after about 1 ½ minutes as the dough will adhere to the top of the dough hook and not get beaten. The dough will be very soft and more of a batter.

Place it in a greased bowl or container, cover with plastic wrap and allow it to rise until doubled, about 2 ½ hours. After it has risen, punch it down, re-cover it and refrigerate overnight so the butter can firm up.

for shaping and baking:

Refrigerated dough

1 egg, well beaten

pineapple filling

Line three baking sheets with parchment. Set aside. Punch the dough down if risen and divide the dough in half (585 grams each). Shape each piece into a rectangle. Wrap each piece in plastic wrap and refrigerate for 10 to 15 minutes. Remove one piece of dough from the refrigerator and roll it out so it is ½ inch thick. The dough will be very firm. With a 3" cookie cutter (or whatever size you want) cut out rounds and place them on the parchment about 1 inch apart. Repeat with the second piece of dough. Reroll and cut additional rounds. Cover them with tea towels and allow to rise until almost doubled.

Heat the oven to 375°F. With your fingers, make a deep well in the rounds about ½ inches in from the edge of the dough but do not go through the dough. Start by making a hole in the center. Expand the well by pressing the dough down. Brush the top edges of the Kolache with the beaten egg. Fill the wells with 1 to 1 ½ tablespoons of filling. Bake on a double pan for about 20 minutes for the 3" size until the top of the dough is well browned. Reduce the time for smaller pastries.

Makes about 20 – 3" rolls with re-rolling the dough.