
Theresa's Kolach Poppy Seed or Nut Roll

From Jeanette's recipe cards

This is another recipe where directions are incomplete.
Possible directions are shown in italics.

Quantity	Ingredients	Preparation Notes
1 lb	Butter	☪ Scald milk
1 pkg	Yeast	☪ Add butter, sugar and salt - stir until butter is melted.
10	Egg Yolks	☪ Cool milk mixture
1/2 pt	Sour Cream	☪ Beat sour cream and egg yolks together
8 Tbsp	Sugar	☪ Add sour cream mixture to milk mixture
1 Tbsp	Salt	☪ Add yeast
2 C	Scalded Milk	☪ Add flour beating until texture is smooth.
9 C	Flour (app)	☪ <i>Let rise until double in greased bowl</i>
	Poppy Seeds or Chopped Nuts	☪ <i>Punch down and roll out to 1/2 inch thick</i>
		☪ <i>Sprinkle with poppy seed or nuts</i>
		☪ <i>Roll the dough into a tube and let rise again to double in size</i>
		☪ Bake at 250 degrees for 15 minutes and then 1 hour at 325 degrees.