

## ACTIVITIES FOR SUNDAY SCHOOL

### International Gracie Bake Sale Recipe



### Czechoslovakian Kolache Cookies

3 cups all-purpose flour  
1 cup butter, softened  
1/4 cup sugar  
1/2 tsp. salt  
1 package (1/4 ounce) active dry yeast  
1/2 cup warm milk (105°F–115°F)  
1 egg  
1 tsp. vanilla  
1/2 cup apricot preserves or, your favorite flavored preserve  
1 egg, well beaten

#### *Glaze*

2/3 cup powdered sugar  
1 tsp. almond extract  
2–3 tsp. milk

Heat oven to 350°F.

Combine flour, butter, sugar and salt in bowl. Beat at low speed until mixture resembles coarse crumbs.

In another bowl, dissolve yeast in warm milk. Stir in 1 egg and vanilla. Add milk mixture to flour mixture, beating at low speed until well mixed.

Divide dough in half. Roll out dough on lightly floured surface, one-half at a time, to 1/8–1/4 inch thickness. Cut dough into 3-inch squares; top each with 1 tsp. preserves. Bring up 2 opposite corners of each square to center; pinch tightly to seal.

Place 2 inches apart onto greased cookie sheet; brush with beaten egg. Bake 10–14 minutes or until golden brown. Cool completely.

*Glaze*—Combine powdered sugar, almond extract and enough milk for desired glazing consistency in bowl. Drizzle over cooled cookies.

Yield: 24 cookies

<http://www.landolakes.com/recipe/2143/czechoslovakian-kolache-cookies>