



## Kolach

Kolach — a braided ring-shaped bread. The name is derived from the Ukrainian word "kolo" meaning a circle.

1 tbsp.	yeast	3/4 cup	butter or margarine, melted
1 cup	lukewarm water	1 tsp.	salt
2 tsp.	sugar	5	eggs, beaten
1 cup	sugar	12 1/2-13 c.	flour
4 cups	warm water		

Dissolve sugar and yeast in water and let stand 10 minutes. Dissolve cup of sugar in 4 cups of warm water. Add melted butter, salt, and beaten eggs. Add yeast mixture. Mix in flour and knead until smooth and elastic. The dough should be just a little stiffer than for bread. Cover, let rise in a warm place until double in bulk. Punch down and let rise again.

Divide the dough into 3 equal pieces. Take 1/3 of the dough and divide into 6 equal pieces. Roll 2 pieces to a length of about 30". Put the 2 lengths side by side, and starting from the centre, entwine dough thus forming a rope-like twist. Do the other half in the same manner. Place the entwined dough in a circle along the edge of a well-greased 9" foil pan. Make 2 more twists about 24" long using the remaining 4 lengths of dough. Now take these 2 twists and entwine them in the opposite direction, making a double twist. Form into a circle. Cut ends at an angle and join neatly by pinching ends together. There should be a small, empty, circular space, in the middle of the pan. See illustration on next page. Let rise to about double in bulk. Be careful not to let the loaves rise too long as the ornaments will lose their definition.

Brush with beaten egg and bake at 350°F for 1 hour.

(Bake Kolach until they sound hollow when bottom is tapped.)

This makes 3 round Kolachi.



## Babka (Easter Bread)

A good babka is rich, tender, fine-textured and very light. It is baked in tall round pans, such as 2 or 3 lb. coffee cans and is always sliced in rounds across the loaf.

2 tbsp.	dry yeast	1 tsp.	sugar
1/3 cup	lukewarm water		

Combine until yeast and sugar are dissolved.

1 cup	milk	rind 1 lemon, grated
1/2 cup	butter	1 tsp. vanilla
8	egg yolks and 2 egg whites	1 tsp. salt
1 cup	sugar	6 cups flour
1/2 cup	orange juice rind of 1 orange, grated	1/2 cup raisins

Boil milk, add butter and cool.

Beat egg yolks and whites till light. Add sugar and beat again. Then add eggs to milk mixture. Add orange juice and rinds, vanilla and salt and add yeast which has risen.

Mix with spoon and add flour and raisins (which have been washed, dried and mixed with a little flour) add and knead and let rise. Knead again and let rise till double in size. Form dough into a ball, small enough to fill 1/3 of a container. Let rise in warm place. Bake in preheated oven at 350°F for 30 minutes.