

Aunt Ann's

Apricot Kalachki  
+ Butter Ring Peon

Aunt Ann's Butter Rings  
Apricot Kalachki

- 1 1/2 } 3 cups flour  
1 T } 2 Tablesp Sugar  
1/2 tsp } 1 teas salt  
1/4 lb. } 1/4 lb. oleo  
2 } 3 egg yolks  
1/2 } 1 cake yeast  
+ 1/2 cup raisins
- Put into mixing bowl

Aunt Ann's Butter Rings  
Apricot Kolacky

$\frac{1}{2}$  } 3 cups Flour  
7T } 2 Tablesp Sugar  
1/2 tsp } teas salt  
1/4 lb. } oil  
2 } 3 egg yolks

} Put into mixing bowl

$\frac{1}{2}$  } 1 cake yeast  
 $\frac{1}{4}$  cup } scalded milk  
1 } 2 Tablesp sugar

} mix together  
+ let bubble up

$\frac{1}{2}$  } 1 cup canned milk

Sift flour before measuring,  
add sugar, salt, work in oil  
with hands.

Scald milk, cool it, then add  
yeast, sugar, let it bubble up.

Put egg yolks in flour mixture.

add canned milk, and yeast. Put  
into refrig. over nite. cover it.

Make Kolacky, roll out & cut into squares  
put apricot filling in. fold over, put on  
greased cookie sheet, let raise, then bake  
30 min. 350°.

or make 2 butter rings.

Cut dough in half, roll out longer  
than wider, sprinkle with sugar and

nuts, spread with melted oleo,  
roll like a jelly roll.

Cut into thick slices & place on  
a cake pan 9" cake pan.

First put melted oleo + brown sugar  
& whole pecans in the 9" cake pans.  
then lay slices on this. set aside  
to raise for  $\frac{1}{2}$  hrs. Cover with a cloth.  
Bake 30 min. 350° oven.

Aunt Ann's

Apricot Kalaczki  
+ Butter Ring Pie

10/10/98 cut recipe to  $\frac{2}{3}$   
per 1 can apricot  
filling

2C flour  
2 egg yolks  
etc

bake ~ 10 - 15 min

top w/  
powdered  
sugar

go easy on canned milk -  
dough too sticky,