**FAIR C OMMITTEE KOLACHE DOUGH**

Makes 4-5 dozen

Blend:

1 cup **warm water**

¼ cup **yeast**

2 tablespoons **sugar**  
  
Mix then add:

4 cups warm **milk**

2 sticks & 2 tablespoons **butter**

1-1/3 cup sugar

4 **eggs**.   
  
Add:

Enough **bread flour** to make a sticky dough, about 8 to 10 cups.

Let rise for half hour or so.

Pour on to a floured surface. Dust with enough flour to roll out.

Roll out and cut into shape. Place on pan. Let raise.  
  
Punch down center and add fillings.

Let raise a little while more.

Sprinkle on strudel topping

Bake at 375 degrees until bottom is lightly browned.