

Blueberry Kolaches

1 (1/4-ounce) envelope active dry yeast
1/2 cup warm water (100-110 degrees)
1/2 cup butter, softened
1 1/3 cups sugar
2 1/2 tsp salt
2 large eggs
8 1/2 cups flour
2 cups milk
3 cups fresh blueberries
1/3 cup blueberry preserves
1/3 cup flour
1/3 cup sugar
3 Tbsp cold butter, cut up

Combine yeast and warm water in a bowl; let stand 5 minutes. Beat butter at medium speed with an electric mixer until creamy; gradually add 1 1/3 cups sugar and salt. Add eggs, one at a time, beating just until blended after each addition. Stir in yeast mixture. Add 8 1/2 cups flour to butter mixture alternately with milk, beginning and ending with flour. Beat at low speed just until blended, stopping to scrape bowl as needed. Place dough in a well-greased bowl, turning to grease top. Cover with plastic wrap, and chill 8-24 hours. Shape dough into 35 (2-inch) balls using floured hands. Place 1 1/2 inches apart on 2 lightly buttered baking sheets. Cover and let rise in a warm place 1 hour or until doubled in bulk. Preheat oven to 375 degrees. Stir together blueberries and preserves. Combine 1/3 cup flour and next 2 ingredients with a pastry blender until crumbly. Press thumb into each dough ball, forming an indentation; fill each with 1 Tbsp berry mixture. Sprinkle with flour mixture. Bake 20-25 minutes or until golden.