

Texas-Style Sausage Kolaches: The Ultimate Fluffy & Savory Breakfast Treat

The Best Sausage Kolaches You'll Ever Bake: A Step-by-Step Guide



OVEN
375°F

TIME
5-10 min

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INGREDIENTS

For the Dough:

1 cup warm milk (105-115°F)

1/4 cup granulated sugar

2 1/4 teaspoons active dry yeast (one standard packet)

1/2 cup unsalted butter, melted and cooled

2 large eggs, lightly beaten

1 teaspoon salt

4-4 1/2 cups all-purpose flour, plus more for dusting

For the Filling:

12-16 pre-cooked breakfast sausage links (or smoked sausage, if you prefer a different flavor)

1 large egg, for egg wash

Swaps and Notes:

Milk: Whole milk works best here for richness, but 2% will also do.

Butter: I always use unsalted butter to control the saltiness, but salted butter can be used, just reduce the added salt in the recipe by half.

Sausage: While breakfast sausage is traditional, feel free to use sliced smoked sausage or even little hot dogs for a kid-friendly version. You could even use a vegetarian sausage if you're looking for a meat-free option.

Sweetness: For a less sweet dough, you can reduce the sugar to just 2 tablespoons.

Flour: Start with 4 cups and add more as needed. The dough should be soft and slightly sticky, but not a wet mess. Over-flouring will make the kolaches dry.

Step-by-Step Instructions:

Tips for Success:

Don't Overheat the Milk: Make sure your milk is warm, not hot. If it's too hot, it will kill the yeast and your dough won't rise. Aim for the temperature of a warm bath.

Pinch the Seams Tightly: Ensure the dough is sealed well around the sausage to prevent it from bursting open during baking.

Patience is a Virtue: Don't rush the rising process. Allowing the dough to rise properly is the key to that light, fluffy texture. A warm spot, free from drafts, is ideal.

Serving Suggestions and Pairings:

Nutritional Information (per serving, estimated):

Calories: 250-300 kcal

Protein: 10-15g

Carbohydrates: 30-35g

Fat: 10-15g

Storage and Leftover Tips:

More Recipes You Will Love:

Final Thoughts:

DIRECTIONS

- 1.** Step 1: Activate the Yeast In a large bowl, whisk together the warm milk, sugar, and yeast. Let it sit for about 5-10 minutes, until the mixture is foamy. This shows the yeast is alive and ready to work.
- 2.** Step 2: Make the Dough Add the melted butter, eggs, and salt to the yeast mixture. Stir until well combined. Gradually add the flour, one cup at a time, mixing with a wooden spoon or dough hook until a soft dough forms.
- 3.** Step 3: Knead the Dough Turn the dough out onto a lightly floured surface. Knead for 5-8 minutes, until the dough is smooth and elastic. Alternatively, you can use a stand mixer with a dough hook on low speed for 5-7 minutes.
- 4.** Step 4: First Rise Place the kneaded dough in a lightly oiled bowl, turning to coat. Cover with a clean kitchen towel or plastic wrap and let it rise in a warm place for about 1 hour, or until it has doubled in size.
- 5.** Step 5: Shape the Kolaches Once risen, punch the dough down gently and turn it out onto a lightly floured surface. Divide the dough into 12-16 equal pieces. Roll each piece into a small log, then flatten it slightly. Place one sausage link on the flattened dough and wrap the dough completely around it, pinching the seams to seal.
- 6.** Step 6: Second Rise Place the shaped kolaches, seam-side down, on a parchment-lined baking sheet. Cover them again and let them rise for another 30 minutes.
- 7.** Step 7: Bake Preheat your oven to 375°F (190°C). In a small bowl, whisk the remaining egg with a

tablespoon of water for an egg wash. Brush the tops of the kolaches with the egg wash. Bake for 15-20 minutes, or until they are golden brown and cooked through.

8. **Step 8: Cool and Serve** Let the kolaches cool on the baking sheet for a few minutes before transferring them to a wire rack. Serve warm for the best experience.
9. **Tips for Success: Don't Overheat the Milk:** Make sure your milk is warm, not hot. If it's too hot, it will kill the yeast and your dough won't rise. Aim for the temperature of a warm bath.
10. **Pinch the : Seams Tightly:** Ensure the dough is sealed well around the sausage to prevent it from bursting open during baking.
11. **Patience is a : Virtue: Don't rush the rising process.** Allowing the dough to rise properly is the key to that light, fluffy texture. A warm spot, free from drafts, is ideal.
12. **Serving Suggestions and Pairings:** These kolaches are fantastic on their own, but they pair wonderfully with a simple cup of coffee or a glass of fresh orange juice. For a heartier breakfast, serve them alongside some scrambled eggs or a fruit salad. If you're feeling extra indulgent, a side of creamy gravy for dipping is an absolute game-changer. These are also a staple at parties and gatherings and would fit right in with a Walking Taco Bar or an appetizer spread that includes Totchos.
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17. **Note:** This is an approximation and can vary based on the type of sausage and exact measurements.
18. **Storage and Leftover Tips:** Once cooled, kolaches can be stored in an airtight container at room temperature for up to 2 days, or in the refrigerator for up to 5 days. To reheat, just pop them in the microwave for 30-45 seconds or in a toaster oven until warmed through. They also freeze beautifully. Wrap them individually in plastic wrap, then place them in a freezer-safe bag for up to 3 months. Thaw overnight in the fridge and reheat as desired.
19. **More Recipes You Will Love:** If you're a fan of savory, comforting meals with a sausage twist, you'll definitely want to try these recipes. My Tomato Skillet with Okra and Sausage is a fantastic one-pan dinner. For a true taste of the South, you can't beat my Cajun Chicken Sausage Gumbo. And for a fun, crowd-pleasing appetizer, be sure to check out these Easy Cheesy Chicken Sliders with Marinara Garlic Butter.
20. **Final Thoughts:** Making these sausage kolaches from scratch is one of my favorite weekend activities. The process is a bit of a labor of love, but the payoff is immense. There's no comparison to a fresh-baked kolache, straight from the oven. I hope you give this recipe a try and share the delicious results with your

friends and family. Let me know how they turn out and what sausage you used in the comments below! Don't forget to tag me on social media so I can see your beautiful creations. Happy baking!

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/texas-style-sausage-kolaches-the-ultimate-fluffy-savory-breakfast-treat/>