

Makowy Rogale (Poppy Seed Roll)

2 yeast cakes dissolved in 3/4- 1 cup warm milk vanilla, orange and lemon rind
4 cups sifted flour 1/4 teaspoon salt
2 eggs, well beaten 1/4 pound melted butter
1/2 cup sugar

Mix ingredients together and let rise for an hour to an hour and a half. Roll out on a floured board 1/2" in thickness. Spread poppy seed mixture over the rolled out dough. Roll into two long rolls pressing ends together. Pat milk over top and bake for 1/2 hour at 350°

Poppy Seed Mixture

1 pound poppy seeds 1/2 cup sugar
1/2 cup honey 2 tablespoons butter
1/4 pound blanched almonds 1 egg

Pour boiling water over 1 pound poppy seeds. Let stand for one hour. Strain through a cloth and grind as fine as possible through a meat grinder. Add 1/2 cup honey, 1/4 pound blanched almonds, 1/2 cup sugar, 2 tablespoons butter, and 1 egg. Mix well and spread over dough. When rolls come out of oven sprinkle with powdered sugar.

Mrs. Max Boemer, International Institute Cookbook.