

Makowy Rogale (Poppy Seed Roll)

2 yeast cakes dissolved in $\frac{3}{4}$ - 1 cup warm milk vanilla, orange and lemon rind

4 cups sifted flour

$\frac{1}{4}$ teaspoon salt

2 eggs, well beaten

$\frac{1}{4}$ pound melted butter

$\frac{1}{2}$ cup sugar

Mix ingredients together and let rise for an hour to an hour and a half. Roll out on a floured board $\frac{1}{2}$ " 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 $\frac{1}{2}$ hour at 350°

Poppy Seed Mixture

1 pound poppy seeds

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup honey

2 tablespoons butter

$\frac{1}{4}$ 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 $\frac{1}{2}$ cup honey, $\frac{1}{4}$ pound blanched almonds, $\frac{1}{2}$ 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.