

## **Makowy Rogale (Poppy Seed Roll)**

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

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 honey
- 1/4 pound blanched almonds
- 1/2 cup sugar
- 2 tablespoons butter
- 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.