

Homemade poppy seed filling is rolled around tender yeast dough and baked until golden brown in this old-world treat.

1 package active **Dry Yeast**

2 cups warm **2% Milk**

8 cups all-purpose **Flour**

3/4 cup granulated **Sugar**

1 tsp. **Salt**

5 large **Eggs**

1 cup hot **2% Milk**

1 **Lemon** rind, grated

1/2 cup unsalted **Butter**, melted

Poppy Seed Filling

1 lb. ground **Poppy Seeds**

1 cup granulated **Sugar**

3/4 cup softened **Butter**

1/2 cup golden **Raisins**



- ◆ Make the filling, grind the poppy seeds in a coffee grinder, combine with the filling ingredients. Beat well and set aside.
- ◆ Dissolve yeast in 1/2 cup of warm milk in a bowl.
- ◆ In the bowl of a stand mixer or a large bowl, combine flour, sugar, salt and eggs. Add remaining 1- 1/2 cups warm milk, butter and yeast mixture.
- ◆ With the paddle attachment, or by hand, beat until smooth. Dough will be sticky at this point.
- ◆ Scrape dough into a clean, greased bowl. Sprinkle top with a little flour and cover. Let stand in a warm place for 1 hour or until double in size.
- ◆ Punch down dough and turn out onto a floured surface. Divide dough in half and shape each half into a rectangle.
- ◆ Spread half of filling on each rectangle of dough and roll up like a jellyroll. Turn ends under so filling will not leak out.
- ◆ Place on a parchment-lined or greased pan, cover and let rise again until double in size.
- ◆ Heat oven to 350F. Brush tops of rolls with additional melted butter. Bake 45 to 60 min. or until rolls are golden brown.
- ◆ Remove from oven and cool.

This recipe is for a larger roll; refer to page 188 – the walnut roll recipes a smaller roll using half the flour. Feel free to interchange the fillings in each recipe.