

Poppyseed Roll

Chris Burkart, e-mail message to Michael Miller

These recipes were made for our family when holiday time came along. We rarely had desert outside of Sundays, and most of the time the desert was mom's canned fruit. At Christmas time and Easter, especially, we had puffed wheat squares, matrimonial cake, poppyseed roll or apple streudel.

In a bowl, mix 1 cup lukewarm water or milk and add 1 package of yeast. Let stand 5-10 minutes.

In a bowl, mix:

1/4 cup sugar

1/4 cup poppyseed

2 tablespoons soft butter

1 teaspoon salt

Mix thoroughly.

To the yeast mixture, add 2 1/2 cups flour, mix, cover and let rise about 1 hour. Roll out to 1/4 inch and spread liberally with butter. Add poppyseed mixture and roll into one big roll. Pinch ends and seams. Let rise and bake 12-20 minutes or until golden brown.