

Mother's Poppy Seed Swirls (makes 2 long rolls to cut into swirls)

Filling:

If making from scratch:

1/2 pound poppy seeds

3/4 cup white sugar

1 tablespoon butter, melted

1 teaspoon lemon juice

1/2 cup hot milk

Place poppy seeds in a food processor and process until seeds are ground, about 1 minute.

Mix poppy seeds with 3/4 cup sugar, 1 tablespoon melted butter, lemon juice, and hot milk in a bowl; stir to combine. Cover poppy seed filling and refrigerate while making bread (filling will set up and thicken as it chills).

OR

Use 1 can of Solo canned poppy seed filling, mixed with 1 tsp vanilla and a little lemon juice; heat over low heat and blend until smooth.

Dough:

Dissolve 1 envelope yeast and 2 Tablespoons sugar in 1/2 cup warm water (100 – 110 degrees).

Sift 2 cups flour and 1/2 teaspoon salt into a large bowl. Cut in 1/4 pound (1 stick) unsalted butter. Add 1 egg yolk (save egg white to brush on top of loaves). Mix together. Add yeast mixture; turn out onto kneading board and knead 5 – 8 minutes or until a smooth, satiny dough. Divide into two pieces; cover and let rise in a warm, dry spot, free from drafts, about 1 hour or until doubled in size.

Roll each portion of dough into a rectangle. Spread with filling. Roll up into a log, pressing edges to seal. Place rolls on a baking sheet (use parchment paper if you like) and brush tops with beaten egg white (mixed with a little milk, if you like). Bake at 350 degrees for 25 – 30 minutes.

Cool before cutting into slices or "swirls."