

Makivynk

Baroness Lady Genievieve de´Charbonneau

Filling:

1 cup ground Poppy Seeds	1 tbs. Orange juice
1 tbs. grated lemon rind	¼ cup Honey
1 tbs. Lemon juice	1 Egg white (beaten)

Mix all the filling ingredients together and let rest.

1 pkg. dry Yeast	½ lukewarm scalded Milk
1 ¼ cup warm Water	¼ cup Butter
1 ½ cup sifted Flour	2 Eggs
1/3 cup Sugar	½ tsp. Vanilla
¼ tsp. grated Lemon rind	3 cups sifted Flour
Beaten Egg white	Beaten Egg yolk
1 tsp. Sugar	

Proof yeast – dissolve yeast in water, add sugar and let rise for 10 minutes. Add scalded milk and flour. Blend butter, sugar, eggs and salt; add this to the yeast mixture. Stir in vanilla, lemon rind and flour. Knead for 10 minutes. Dough will be soft. Place in a greased bowl and cover. Let rise in a warm place till doubled. Punch down and let rise again. Roll out into a ¼ inch thick oblong. Brush with beaten egg white. Spread with filling. Roll up jellyroll style and place on a greased cookie sheet. Let it rise again. Bake 10 minutes at 350 °, and then reduce heat to 300° for 50 minutes. Brush the top of the loaf with beaten egg yolk just before done.

Serving: 1 large loaf or 2 small.