

PACZKI RECIPE

By Vivien S.



Paczki dough

5 egg yolks (save some whites to use for sealing)
1/4 cup sugar plus 2 Tablespoons for yeast
4 cups flour plus 2 Tablespoons for yeast
1 teaspoon vanilla
3 teaspoons yeast (that is a little more than 1 pkg)
1 shot vodka (7 or 8 teaspoons)
1 cup whole milk heated
About 4 cups oil for frying. Depends on what size pan. I use deep fryer.

Put yeast on warm milk, add 2 T sugar and 2 T flour. Whisk together, let sit 15 to 20 minutes.

Put egg yolks in mixer, add sugar and vanilla using whisk blade mix till lighter. Remove from mixer bowl, set aside. Put flour in mixer bowl then add yeast and egg mixtures. Using dough hook mix till dough pulls away from side of bowl. Add vodka and melted butter, mix 5 to 10 more minutes till nothing on sides of bowl and dough is elastic. Knead a little, put in greased bowl and cover. Let rise till double, about one hour.

Roll out to a little less than 1/2 inch. Now there are two ways to fill. I use a 3-inch cookie cutter, cut two circles for each. Very important to use egg white around edges of bottom circle before filling. Press top circle on and pinch all around to keep them from opening while cooking.

Let them rise another 1/2 hour.

Fry in oil, I use peanut oil, 375° approx. 2 minutes on each side.

Filling

3/4 pound of poppyseeds
1/2 cup melted unsalted butter
1/2 cup honey
Grated rind of 1 lemon

Cover seeds with boiling water, let soak overnight, drain with fine strainer then grind seeds (I use small coffee grinder, can do about 4 tablespoons at a time.)

In mixer cream butter with honey, when well blended add seeds and lemon rind.

This makes about 3 times what one recipe of dough needs--filling can be frozen.

From the March 2020 ReFocus