



Roll recipe for poppies from seeds

Description

Ingredients:

Concerning the dough:

Four cups all-purpose flour.

One package (two one-fourth tablespoons) active dry yeast

One fourth cup sugar

One teaspoon of sodium.

One cup warm milk (110°F/45°C).

One fourth cup melted butter

Two giant eggs

Two teaspoons worth of poppy seeds

about the egg wash:

one egg

One teaspoon of water

PREPARATION:

Get ready the bucks.

Dissolve the yeast in the warm milk in a little basin. Let it rest until it starts to froth, approximately five minutes.

In a large basin, mix the salt, sugar, and flour.

To the dry ingredients add the yeast mixture, melted butter, and eggs. Stir until a dough starts to form.

Add the poppy seeds.

Turn out the dough onto a surface dusted with flour and knead until smooth and elastic, 8 to 10 minutes.

First ascend:

After greasing a bowl, cover with a fresh kitchen towel and let the dough rise in a warm environment for around one to one and a half hours, or until twice in size.

Form the rolls:

To eliminate air bubbles, roll out the rising dough.

Divide the dough in twelve equal pieces and form every one into a circular roll.

To form a circle, arrange the rolls in oiled baking pans or muffin tins.

second ascent:

Cover the formed rolls with a cloth and let them rise once again for around thirty to forty-five minutes, until their size doubles.

Create the egg wash:

Whisk the water and egg in a little bowl.

bake the buns:

Set your oven for 375°F (190°C).

Using the egg wash, brush the top of each roll.

Bake the buns until they are golden brown and sound hollow when tapped on the bottom, 15 to 20 minutes.

cool and present:

Out of the oven, let the rolls cool on a rack before presenting.

Savour your just made poppy seed buns! Please inquire if you need other recipes or have any other inquiries without delay.

Enjoy !

Category

1. Grandma Recipes

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