

## **STRUCLA (Poppy-seed roll)**

### **INGREDIENTS**

1/8 litre warm milk  
1/2 tsp sugar  
1 tsp dried yeast  
3 ozs strong plain flour  
1 whole egg  
Vanilla essence  
3 ozs sugar  
3 1/4 ozs strong plain flour  
1/4 tsp salt  
2 1/2 ozs melted butter  
3 1/4 ozs strong plain flour (add more flour if too soft (needs to be rolled out))

### **METHOD**

Put the sugar and yeast into the milk, stir, cover and leave to rise/bubble.  
Using the K-beater of the Kenwood, mix the yeast mixture with the flour, cover and leave to rise.  
When risen add 1 egg, some vanilla essence, 3ozs sugar, 3 1/4 ozs flour, 1/4 tsp salt – use the K-beater.  
Add the melted butter and 3 1/4 ozs flour and mix using the dough hook.  
Cover bowl with a plastic bag and leave for 20 minutes.  
Grease 2 strucla or 2 lb loaf tins and put a piece greaseproof paper in the bottom.  
Roll out 1/2 the pastry smaller than the width of the tin and longer lengthways. Brush the pastry with egg white to help filling stick.  
Put 1/2 the filling on and spread evenly using a fork. Roll into a sausage, seal edges and carefully put in tin.  
Put in oven on the lowest heat for 20-30 mins. Increase the heat to 150°C for another 20-30 minutes or until grown in size, then increase to 180°C until golden brown.  
Remove from tin when cooled a little.  
Cover with rum icing to serve (icing sugar mixed with rum), letting it run down the sides – the more the better!!

