



of the American-Polish Century Club of Sterling Heights, Mi.

RECIPE: Polish Babka

Submitted by: Lillian Rogulski, Aux. Member

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Ingredients:

1 Cup Milk
½ Stick Butter
1 Tbsp. Crisco
1 Cup Raisins (white)
4 Cup Flour
¾ Cup Sugar
1 Pkg. Yeast
1 Tsp. Salt
3 Eggs (save 1 white)
1 Tsp. Vanilla
¼ Cup Warm Water

Directions:

1. Dissolve yeast in warm water.
2. Heat milk (do not boil) and add sugar, butter, Crisco until dissolved. Let cool.
3. In large bowl add eggs, vanilla and yeast. Mix well. Add milk mixture. Slowly add salt and flour. Beat until dough is smooth.
4. Add raisins.
5. Place in greased tube pan or 2 loaf pans.

Topping:

¼ Cup Sugar
¼ Cup Flour
¼ Stick Butter

1. Crumble together with finger until lump.
2. Beat egg white until foamy.
3. Brush on dough, then add topping.
4. Cover with towel and let rise until double in bulk.
5. Bake at 350 deg. for 45 minutes or until golden brown.