

## GUASTELLO'S VILLAGE MARKET

# Polish Paczki

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Serves: 12

2 1/4 tsp dry active or instant yeast  
1 cup whole milk scalded and cooled  
2 large egg yolks  
1/4 cup granulated white sugar  
2 Tbsp melted butter  
1/2 tsp vanilla  
1/2 tsp salt  
3 1/2 cups all-purpose flour  
Oil, for frying  
White Granulated Sugar, for dusting  
Jam or custard, for filling (suggested: Raspberry, Blueberry, Cherry or Strawberry Jam)

In a small saucepan, heat milk until steaming with small bubbles forming around the edges. Remove from heat and let cool to lukewarm.

In a large bowl or the bowl of a stand mixer, dissolve yeast in the lukewarm milk and let stand for 5 minutes. Add 1 cup of the flour. Mix together and let stand for 20-30 minutes, until really bubbly.

In the meantime, beat the yolks in a small bowl until they are light and fluffy.

To the proofed yeast mixture, add the melted butter and sugar and mix. Add salt and vanilla. Add beaten egg yolks. Slowly add rest of the flour to bowl in 1/2 cup increments just until a very soft dough forms that is moist but not sticky.

Grease a clean bowl and add dough. Cover bowl with plastic wrap and let rise in warm place until doubled.

Deflate dough and pat out onto floured cutting board. With a rolling pin, gently roll into a 1/2-inch thick circle. Gently cut out circles with 3-inch biscuit cutter. Place onto a parchment lined baking sheet, cover and let rise until doubled (about 30 minutes)

Meanwhile, heat oil to 360° Fry paczki until golden on one side, flip and fry the other side. Don't try to cook too many at a time so you don't reduce the temperature of the oil by adding too many at once. Don't rush the frying, to be sure they are cooked through well. Fry until they are a deep golden colour. Remove paczki to a cooling rack for about 30 seconds, then immediately roll in granulated sugar. Let stand until completely cooled.

Once cooled, using a sharp knife, poke a hole on the side. Use a pastry bag with a large plain tip to pipe the jam or custard filling inside.

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These are best when freshly made, but you can freeze any extras.

***Credit: [www.seasonsandsuppers.ca](http://www.seasonsandsuppers.ca)***