

Recipe adapted from About.com



Paczki

For the paczki:

1-1/2 c warm milk (100F-110F degrees)
2 packages active dry yeast (1/2 ounce)
1-1/2 c sugar, divided
4 oz. butter (1 stick), room temperature
1 large egg
3 large egg yolks
1 T rum
1 t salt
4-1/2-5 c all-purpose flour
1 gallon oil for deep frying (we used Canola)

For optional lemon curd filling:

3 egg yolks
2/3 c sugar
1 T cornstarch
Juice of 1 lemon
Zest of 1 lemon
1/2 T butter

Whisk all the ingredients, less the butter, in a small sauce pan. Cook on low, whisking for 5-7 minutes. Stir in the butter and remove from heat. Let cool before filling paczki, stirring occasionally.

Add yeast to the warmed milk to proof. Set aside for at least five minutes. In a the bowl of a stand mixer, with the paddle attachment, cream together a 1/2 cup of sugar and butter until fluffy. Next add the eggs, rum and salt. Mix until combined.

Keeping with the paddle attachment alternate adding a 1/2 cup of flour with a bit of the milk/yeast mixture until all yeast/milk and 4-1/2 cups of flour is added. Mix for five minutes or until dough is well combined, sticky, yet soft. If the dough is too soft or wet, add additional 1/2 cup of flour.

Place the dough into a greased bowl and cover for 1-1/2 to 2-1/2 hours, or until doubled in size. Once the dough is doubled, punch it down and let it rise again for another 1 to 1-1/2 hours. Next turn the dough out onto a floured surface and roll to 1/2-inch thickness. Cut using a 3-inch round biscuit cutter (or juice cup). Place rounds onto a lightly floured baking sheet. Re-roll the remaining dough and cut again until all dough is utilized. Makes between 20-30 rounds. Cover the rounds and let rise for 30-45 minutes.

While the dough is in its final rise, begin to heat the oil to 350F. Use a thermometer to maintain the temperature. Place rounds in top-side down in the oil and fry for 2-3 minutes, turn and fry the other side for 1-2 minutes. Drain the paczki on paper towels.

While still warm, either fill the paczki or roll them in the remaining sugar to coat. If filling the paczki, prepare desired filling and insert it into a hole in the side of a paczki using a pastry bag. (A knife to make the whole and a ziplock bag can be used in place of a pastry bag.)

Serve within 24-hours or freeze.