**Cake - Poppy Roll and Garlic Knots**

Dough:

* ¾ cup warm water (105-115°)
* 1 package of active dry yeast
* 3 egg yolks
* 2 TBSP rum
* ½ teaspoon vanilla extract
* ¼ cup unsalted butter, softened
* ½ teaspoon salt
* ¼ cup confectioner's sugar
* 3 cups all-purpose flour

If using canned filling:

* 1 can (12 1/2 ounces) poppy-seed filling
* Grated zest from ½ a lemon

Poppy roll coating:

* 1 egg, lightly beaten with 1 tsp water

Garlic knot coating:

* Liberal amount of garlic, finely chopped
* ½ tsp salt
* Pinch oregano or Italian seasoning
* ¼ cup melted butter

If making filling from scratch:

* 3 cups (15 oz.) poppy seeds
* 1½ cups water
* 1½ cups honey OR 1¼ cups sugar+¼ cup honey OR 1 cup honey+1/3 cup light corn syrup
* 2 TBSP fresh lemon juice
* Grated zest from ½ a lemon
* Pinch of salt

Direx:

* Using an appliance, grind poppy seeds.
* In sauce pan, combine seeds and all other filling ingredients. Simmer over medium-low heat, stirring frequently, until mixture thickens. About 12 minutes. Let cool.
* May refrigerate for up to 1 week.

**Direx**

* Dissolve yeast in water. Let stand until bubbly, about 10 minutes.
* In a large bowl, combine egg yolks, rum, vanilla, butter, and salt in large bowl.
* Stir in yeast mixture.
* Add sugar. Add flour gradually, stopping when dough is firm enough to be rolled into a ball.
* Knead the dough on a lightly floured surface (I actually knead inside the bowl) until the dough is smooth and elastic, about 10 minutes.
* Place ball in a buttered bowl. Cover and let stand until doubled in bulk, about 1 hour.
* Place dough on a floured surface.
* Punch it down and roll out into a rectangle about 15 inches long and 10 inches wide. If it measures larger, you’ll cut off ends and use to make garlic knots, so don’t sweat the size.
* In a small bowl, combine lemon rind with poppy filling.
* Spread filling over surface of dough to within ½” of edges. If you find that the dough is much larger than needed, use a butter knife to cut off edges and set aside.
* Starting at wide end, roll dough (jelly-roll fashion) into a tight cylinder, making sure to seal all edges.
* Transfer roll to a buttered baking sheet. Cover and let rise till almost doubled, 30 to 45 minutes.
* Preheat oven to 325 deg.
* Shape any excess dough removed into garlic knots, braids, rolls, or any fun shape you wish. Cover and let rise together with the poppy roll.
* Poppy roll: Brush top and sides with beaten egg.
* Garlic knots: Combine ingredients for knot coating and brush on liberally. As an alternative, dip knots into bowl to coat. Place on a cookie sheet, separate from the poppy roll.
* Bake until golden-brown, 35 to 40 minutes.
* Transfer to a wire cake rack and cool to room temperature before slicing.