

Ingredients for 12 pieces:

500 g of wheat flour  
250 ml of milk  
1 large egg  
1 teaspoon of salt  
1 tablespoon of sugar  
60 g of butter, melted and cooled  
30 g fresh yeast or 15 g dry yeast  
1 egg, beaten with 1 tablespoon of water for brushing

Mix the flour with dry yeast (first make leaven with fresh ones). Add the rest of the ingredients and knead, adding the melted fat at the end. Knead the dough long enough to make it soft and elastic. Shape it into a ball, put it in a floured bowl, put it in a warm place, covered with a kitchen towel, to double its volume (it will take about 1.5 hours). Knead the dough for a while, divide it into 12 equal parts (about 70 g each) and shape the dough into balls. Then roll out with a rolling pin into flat cakes with a diameter of about 10 - 12 cm. Arrange the buns on 2 trays previously lined with baking paper. Put the onion and poppy seed filling in the middle. Cover with a kitchen towel, set aside for 45 - 60 minutes to rise again (or longer - they should double the volume). Before baking, brush the edges with an extra beaten egg and 1 tablespoon of water. Bake at 180°C for 20 - 25 minutes. Remove and cool on a wire rack.

# Cebularze

Onion and poppy seed filling:

2 large onions,  
thickly diced (over 500 g in total)  
3 tablespoons of poppy seeds  
2 tablespoons of oil  
1 teaspoon of salt

Put the chopped onion into boiling water and boil it for 1-2 minutes, then drain. While still hot, mix with poppy seeds, oil and salt. Allow to cool, put in a jar and refrigerate overnight.

