



BLACK STAR FARMS

## **Chef John Korycki's Mom's Pączkis**

*Translated into as much of a recipe form as possible.*

- 1 ½ cups whole milk, warmed to 95° to 105° (12 fl oz)
  - 2 Tablespoons (¼ oz pkg) active dry yeast (8g)
  - ½ cup granulated sugar
  - 4 oz unsalted butter, softened
  - 1 large egg, whole at room temp (70g each egg)
  - 3 large egg yolks at room temp
  - 1 Tablespoon brandy
  - 1 teaspoon salt
  - 4 ½ cups all-purpose flour (24 ½ oz)
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- 2-3 qts oil for deep frying
  - granulated or powdered sugar
  - fruit purée or pie filling for stuffing

Add yeast to warm milk, stir to dissolve with a pinch of sugar & flour, and set aside.

In a stand mixer fitted with the paddle attachment, cream together sugar and butter until fluffy. Beat in eggs, brandy, and salt until well incorporated, scraping down the sides. Add 1/3 of the flour alternately with the milk mixture and beat for 5 or more minutes until smooth. The dough will be very slack.

Place dough in a greased bowl. Cover and let rise until doubled in bulk, anywhere from 1½ to 2 hours.

Punch down and let rise a second time.

Turn the dough out onto a lightly floured surface. Pat or roll to 1/2-inch thickness.

Cut rounds with a 3-inch biscuit cutter. Remove scraps, and re-roll and re-cut. Cover and let rounds rise until doubled in bulk, 30 minutes or longer.

Heat oil to 350° degrees in a deep sauce pot. Place pączki topside down (the dry side) in the oil a few at a time and fry for 2 to 3 minutes or until the bottom is golden brown. Flip them over and fry for another 1 to 2 minutes or until golden brown. Make sure the oil doesn't get too hot so the exterior doesn't brown before the interior is done. Test a cool one to make sure it's cooked through. Adjust cooking time and oil heat accordingly.

Drain pączki on paper towels and roll in sugar while still warm.

You can poke a hole in the side of the pączki and, using a pastry bag, squeeze in a dollop of the filling of choice. Then dust filled pączki with sugar.

