

Bubufka or Mabel Bread

Mabel Bread (basic bread)

2 potatoes cooked, drained & sieved
4 cups water (used potato water)
2 yeast - 2 tsp. sugar in warm water
6 cup flour sifted
1/2 cup sugar - beat with mixer
Add 6 cups flour
1/2 cup spry shortening
2 Tblsp. salt

Half recipe

1 potato
2 cup
1 yeast - 1 tsp. sugar
3 cups
1/4 cup sugar
3 cups
1/4 cup spry shortening
1 Tblsp. salt

Let stand 20 minutes, then knead for 10 minutes using fingertips.
Let rise double & punch down.
Let rise again.
Knead & make loaves & let rise.
Bake 50 minutes at 350 degrees.
Brush with butter. Cool on side.

I use the half recipe, as the original is too much for me to handle.
The half recipe will make 2 - 9x13 pans of cinnamon rolls or 2 bubufkas.

Poppy Seed Bread

I use the solo poppy filling (I used to buy ground poppy seed & made my own which I liked better but the canned works just as well). Just roll out the dough like a jellyroll & then spread the poppy filling and roll up. Bake in a round fluted pan like an angel food or bundt pan.

Cinnamon Rolls

Same procedure for cinnamon rolls only using butter & sugar & cinnamon and cut them with a string. Makes approx. a dozen big cinnamon rolls in each 9x13 pan.

Contributed by: Susan Devries

When we lived in Omaha, Aunt Maxine always used to get Poppy Seed Bread from the Macek Bakery. It was so yummy. This recipe is what I call or remember as "bubufka" from the old Macek Bakery in Omaha. Its really just bread that I use for both poppy seed or cinnamon rolls or just breads. I got this recipe from our Cousin Patty Dusek. It came from Mabel Acamo (they used to live next door on Grover St. with the paralyzed son). They used to make this and I remember hot Mabel bread with olive oil & garlic salt (they were Italian). I think I just liked the bread with butter & Jelly at that point in my life.

Anyway, it's easy.....