Poppy Seed Rolls

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- 6 Cups Flour
- 1/2 lb Butter
- 3 eggs
- 1tsp salt
- 3 tbsp sugar
- 1 cup sour cream
- 1/2 cup warm milk
- 2 pkgs yeast
- 1-2 cans of Poppy Seed Filling (Found on isle with chocolate chips)

Directions

- Dissolve Yeast in warm milk.
- Mix together the rest of the ingredients, except for the filling.
- Add milk mixture.
- Refrigerate dough over night or for at-least 2 hours.
- Divide dough into 6-8 equal parts.
- Lightly flour the counter, you can use sugar instead.
- Roll out the dough into a circle about 10 inches across.
- Spread Poppy seed filling thinly across dough. Leave about an inch around the outside.
- Cut like a pie with a pizza roller. I cut mine into about 12 pieces. Roll inward.
- Place each roll onto a parchment lined cookie sheet. Bake at 350 for between 20 -30 minutes or until golden brown.

Makes 6-8 dozen depending on size.