

The Polish Housewife Cookbook
Traditional recipes you wish your babcia (Polish grandmother) had written down
by Lois Britton
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Corrigenda

Page 7

Correction

3. . . . Add marjoram and sour cream. (You'll get the most flavor adding the marjoram at the end of the cooking time.) Heat, just to warm the sour cream, do not boil. Serve.

Original

3. . . . Add marjoram (you'll get the most flavor adding this at the end of the cooking time) and serve.

Page 33

Correction

2. . . . Combine the flour, remaining sugar, salt, vanilla, lemon zest, egg yolks, milk butter mixture, and the yeast mixture . . .

Original

2. . . . Combine the flour, salt, vanilla, lemon zest, egg yolks, milk butter mixture, and the yeast mixture . . .

Page 38

Correction

1. . . . Reserve 3 cups of the cooking water, and allow the potatoes to cool.
2. Mix the potatoes with the yeast, flour, salt, and 3 cups of the potato cooking water.

Original

1. . . . Reserve 2 cups of the cooking water, and allow the potatoes to cool.
2. Mix the potatoes with the yeast, flour, salt, and 2 cups of the potato cooking water.

Page 106

Correction

Ingredients (filling)

1 cup raisins
½ teaspoon almond extract
1 egg

Original

1 cup raisins
1 egg

Page 110

Correction

Ingredients
1.25 ounces poppy seeds
3/8 cup chopped walnuts
. . .

Original

Ingredients
3/8 cups chopped walnuts
. . .