

Poppy seed cake with custard layer



Prep ~60 min Baking time 60 min

Ingredients:

Shortcrust:

200 g flour + 2 tbsp baking powder or 200 g self raising flour
60 g sugar
70 g cold butter
1 pinch salt
1 egg

Poppy Seed layer:

350 ml milk
98 g semolina (1 bag Birds Eye)
60 g butter
250 g Dr Oetker Mohnback Mix OR 100 g ground (blue) poppy seeds + 50 g sugar
1 egg
2 cl rum or 2 ml rum flavour
Zest of a lemon

Pudding layer:

0.5 bag vanilla pudding/custard powder
250 ml milk
40 g sugar
65 g butter
2 eggs (separated)

Icing sugar to serve (if desired).

Method: Shortcrust: mix all ingredients in a bowl by hand. Form a ball and wrap with plastic wrap. Leave in fridge for 30 minutes.

Poppy Seed layer: Heat milk in a pot. Add semolina, butter, Mohnback, the egg, rum, and lemon zest when boiling. Stir constantly with a wooden spoon for 3-5 minutes. Put aside.

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pudding layer: First, separate the eggs, beat the egg white with mixer until foamy. Then slowly heat milk in a pot and add sugar and vanilla pudding powder while stirring constantly. Bring to boil, then remove from heat. Add the butter and stir the egg yolks into the lukewarm pudding. After cooling, stir in the egg white.

Grease a spring form (9"/22cm diameter) and spread the shortcrust dough evenly including the rim. Add the poppy seed layer and finally the pudding or custard layer.

Pre-heat oven to 170C fan, then bake the cake for about 60 minutes in the centre of the oven. If the top becomes too dark (check after 30 minutes), cover with aluminium foil.

Remove from oven and let it cool for 20 minutes in the spring form. Then remove the spring form and let cool for a further 1-2 hours on cooling rack.

Sprinkle with icing sugar before serving.

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