

# Poppy seed cake with pudding layer

## Ingredients:

### Shortcrust:

200 g flour  
2 tbsp baking soda  
60 g sugar  
70 g cold butter  
1 pinch salt  
1 egg

### Poppy Seed layer:

500 ml milk  
80 g semolina  
60 g butter  
250 g Dr Oetker Mohnback Mix  
1 egg  
2ml rum / rum flavour  
Zest of a lemon

### Pudding layer:

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

or alternative use ready made vanilla custard

Icing sugar to serve (if desired).

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

Poppy Seed layer: Warm milk in a pot. Add semolina, butter, Mohnback, the egg, rum and lemon zest and stir with a wooden spoon. Put aside.

Pudding layer: First, separate the eggs, beat the egg white with mixer until firm. Then slowly heat milk in a pot and add sugar and vanilla pudding powder while stirring continuously. 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 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, then bake the cake for about 60 minutes. If the top becomes too dark, cover with aluminium foil.

Cover with icing sugar before serving.

Last  
update:  
2023/05/29 11:53 recipes:poppy-seed-cake-with-pudding-layer http://wuff.dyndns.org/doku.php?id=recipes:poppy-seed-cake-with-pudding-layer&rev=1628782281

---

#### 4. APRIL 2020 - waseigenes.com

From:  
<http://wuff.dyndns.org/> - **Wulf's Various Things**

Permanent link:  
<http://wuff.dyndns.org/doku.php?id=recipes:poppy-seed-cake-with-pudding-layer&rev=1628782281>

Last update: **2023/05/29 11:53**

