Poppy seed cake with pudding layer

Ingredients:

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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:
500 ml milk
80 g semolina
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 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).
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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.

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 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, then bake the cake for about 60 minutes. If the top becomes too dark, cover with aluminium foil.

Cover with icing sugar before serving.

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