



Poppyseed cake

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 250 grams of wheat flour
- 60 grams of butter
- 2 egg yolks
- 50 grams of sugar
- 25 grams of yeast
- 1 egg white
- 1 lemon - only zest
- 1/4 cup of milk

Filling:

- 200 grams of ground poppy seeds
- 1 cup of milk
- 2 table spoons of honey
- 1/2 cup of sugar
- 1 table spoon of butter
- 1/3 cup of raisins
- 2 table spoons of candied orange zest

Instructions

1. Dissolve yeast in milk, add one tea spoon of flour and one tea spoon of sugar. Leave in warm place till it doubles.
 2. Grind egg yolks with sugar.
 3. In large bowl, sift flour, add yolks mixture, yeast mixture and lemon zest. Knead
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dough, after 5 min add melted butter.

4. Knead till dough is uniformed. Place in warm place till dough rises.
5. Meantime prepare stuffing. Mix milk and poppy seeds, bring to boil, reduce heat simmer 10 min, add honey, sugar, butter, raisins and zest, mix well.
6. Roll out dough, cover with stuffing and roll, sealing ends.
7. Place on baking tray, smear with egg white.
8. Bake about 45 min. till golden brown, in 180 C degrees.