JERNEJ KITCHEN

GERMAN POPPY SEED CAKE

German Poppy Seed Cake is a tasty dessert that's fancy enough for celebrations and holidays. This old-fashioned German Mohnkuchen will win you over.

SERVES	12	PEOPLE
PREPARATION:	20	MINUTES
REST:	30	MINUTES
COOKING:	60	MINUTES
TOTAL TIME:	1	HOUR 50 MINUTES

DOUGH

250 g (2 cups) all-purpose flour

100 g (1/2 cup) sugar

1 tsp baking powder

150 g (1 1/4 sticks) unsalted butter

1 egg

1 tbsp ground Graham cracker cookies (like Plazma) for topping

POPPYSEED FILLING

750 ml (3 cups) milk

120 g (1 stick) unsalted butter

450 g (3 cups) ground poppy seeds

120 g (3/4 cup) semolina

120 g (1/2 cup) whipping cream

1 tbsp rum (optional)

1 tsp grated lemon zest

250 g (1 cup) sour cream

100 g (1 cup) Graham cracker crumbs (like Plazma)

3 eggs

120 g (3/4 cup) sugar

MAKE THE DOUGH
Add flour, sugar, baking powder, butter (cut into cubes), and eggs to a bowl. Knead the butter into the flour mixture until no lumps or chunks of butter are left. Place in the fridge for 20 - 30 minutes.

MAKE THE POPPYSEED FILLING
Add milk, sugar and butter (cut into cubes) to a saucepan. Place over medium heat and bring to a boil. Add the ground poppy seeds and stir into the mixture. Add the semolina and cook over low heat for 3 - 4 minutes while stirring regularly. Set aside and stir in the whipping cream, rum, lemon zest, and sour cream. Stir to combine, set aside and bring to room temperature.

POPPYSEED FILLING
Stir the Graham cracker crumbs into the room-temperature poppyseed filling. When combined, add the eggs and stir to combine.

DOUGH
Grease a 20 cm x 25 cm (8-inch x 10-inch) cake pan with butter. Sprinkle your working surface with flour. Add two-thirds of the dough on top. Store the rest of the dough in the fridge. Roll the dough into a 20 cm x 25 cm (8-inch x 10-inch) rectangle. Transfer to the prepared cake pan with a rolling pin. Spread the poppyseed filling evenly on top. Grate the rest of the chilled dough on top of the filling. Sprinkle with Graham cracker crumbs.

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TOOLS AND EQUIPEMENT

bowl

saucepan

spatula

rolling pin

Cake pan 20 cm x 25 cm (8-inch x 10-inch)

Place the German Poppy Seed Cake into a preheated oven. Bake for one hour at 180 °C / 350 °F. When the cake is baked, transfer it to a wire rack to cool, then cut it into slices and serve.