



## 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)

Sponsored 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.