

Poppy-Seed-Flour-Cake

Ingredients:

45 dag flour ,200 ml milk, 6 dag sugar
1 egg, 8 dag butter, 1 cube of barm/yeast,
a touch of salt

filling:

12 dag grated poppy-seed, 250 ml milk
1/2 package of chocolate pudding
2 table spoon of rum, 10 dag sugar,
1/2 coffee spoon of cinnamon

to spread: 1 egg

Icing:

10 dag powder sugar, juice of a 1/2 lemon or rum

Preparation:

Put the flour in a mixing bowl and add a touch of salt over the flour. Mix the warm milk and the sugar and crumble the yeast/barm over the flour. Then put the rest of the ingredients in the bowl and knead a smooth dough. Put the dough on a warm place and let it rise.

In the meanwhile you can make the filling. Boil the milk and make a chocolate pudding , mix in the poppy-seed, sugar, rum and the cinnamon. If you wish you can add some raisins. Let the filling cool down.

Cut the dough into three equal parts. Then roll out each one to a circle with a diameter of 30 cm. Spread out half poppy-seed filling onto one circle, put the second circle on the filling and repeat the process.

Then cut with a knife the circle in 16 pieces of the same size, but don't cut through.

Then take each two pieces and turn outwards 2-3 times, repeat eight times. The endings press together and fold down.

To finish the flower spread on with egg and bake it with 165 ° for about 35 min.

To success!

