

Cheese and Poppy-seed Cake



I am a great lover of cheese cakes, I adore cheese in all combinations. Each cheese cake has a different flavour although they all have the same ingredient – cheese. So, if you happened to try a cheese cake and you did not like it, DO NOT give it up, because each recipe is different.

INGREDIENTS :

FOR DOUGH :

300 g of flour

2 tea spoons of baking powder

a pinch of salt

75 g of sugar

1 egg (M)

200 g of cold butter

margarine for cakes

POPPY SEEDS FILLING :

120 ml of milk

40 g of butter or margarine for cakes

40 g of sugar

peel of one lemon

200 g of ground poppy seeds

CHEESE FILLING :

2 egg whites

2 yolks

100 g of sugar

500 g of cottage cheese

200 g of sour cream (25 or 30 % fat)

3 spoon of corn-starch (30 g)

peel of one lemon

3 tea spoons of lemon squeeze

a pinch of salt

PRIEPARATION OF POPPY-SEED FILLING:

1 . put milk, sugar, margarine and lemon peel into a bowl and let the ingredients boil, then take it away from the cooker and add poppy-seed. Leave the filling to cool down completely

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PREPARATION OF DOUGH:

1 . put flour into a bowl, cut margarine into thin slices and add all ingredients for the dough and then make a soft dough (SEE THE VIDEO) ...

2 . cover the bottom of the baking tin with parchment paper, coat the edges with margarine, put the dough into the tin and spread it with your hands along the tin, up to the edges ...

3 . spread the filling on the dough evenly and flatten it with

a spoon or with your hand ...

PUT THE BAKING TIN INTO THE FRIDGE WHILE YOU ARE PREPARING CHEESE FILLING !!!

1 . put the egg whites into a bowl, add salt and while mixing add sugar – little by little ...

2 . beat egg whites until stiff ...

3 . add all other ingredients in another bowl and mix them well ...

4 . add egg whites into the yellow mixture and stir them with light, circular movements till they get homogenous with the rest of the filling ...

5 . pour the cheese filling over the poppy-seed filling, flatten it all and put into the pre-heated oven to 180 degrees for ca. 60 min ...

6 . leave the baked cake in the tin for ca. 15 – 20 minutes, then take it away from the tin and sprinkle with powder sugar

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PUT THE CAKE IN THE FRIDGE TO ENABLE IT TO COOL DOWN WELL!!

NOTES AND ADVICE :

Be careful not to be put off by the baked cake !

The cake is baked after 60 minutes and it still moves and shakes at touch?

It is quite normal that the cake is still fully soft in the middle after 60 minutes of baking, but do not let be put off by that.

Take the cake out of the oven, and when you take it out of the tin after 15 – 20 minutes, leave it to cool down completely and to harden in the fridge .

Do not check with a tooth pick if your cake is baked, to avoid entering air in the cake.

It is obligatory to use cold margarine or butter, so your dough will not be too soft and it will not get sticky.

You must not knead the dough too much, so that the butter does not get too warm and the dough does not get sticky.

In case that you have knead the dough too much and it has become sticky, put it in the fridge for ca. 60 – 90 minutes.

If you want to roll the dough out with a roller, put it between two pieces of parchment paper.

Instead of powder sugar you can use thermo-stable decorative sugar that will not melt on the cake and disappear as ordinary powder sugar.



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