

Poppy seed cake

INGREDIENTS

250 g	CAKE FRAGILE ALFAPRO	125 g	MARGARINE 82% ALFAPRO
2 kg	POPPY MASS 33% ALFAPRO	350 g	EGG MASS
150 g	RAISINS	120 g	ORANGE PEEL CUBE
100 g	DICED WALNUTS	50 g	BUTTER
20 g	BAKING POWDER	70 g	WHEAT FLOUR
200 g	NUTTY CREAM ALFAPRO		



A METHOD OF PREPARING

- 1** Prepare the sheet 30/40cm.
- 2** **FRAGILE COUNTERTOP**
Mix the margarine with Alfapro Crunchy Dough on slow rotation until the ingredients are thoroughly combined. Roll 3-4mm onto a sheet with a frame of 5 cm. Then bake in the oven for about 10-15min at 190 degrees Celsius.
- 3** **POPPY MASS**
Gradually add the egg mass to the poppy mass, while stirring the whole. Then add the melted butter, and then the prepared baked goods. After mixing, add the sifted flour and baking powder. Lay the well-mixed whole and level it on a previously baked brittle



countertop. Prepared cake should be baked approx. 1,5-2h at temp. 160-170 degrees Celsius.

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After the cake has cooled, garnish with slightly heated Nutty Cream and berries.

Bon appétit!

Smacznego



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