

Makowiec [makov`jets] • Poppy-seed cake / loaf



Ingredients for Yeast Cake Dough:

3 cups flour, plus additional
180 ml (3/4 cups) luke warm milk
6 egg yolks (set egg whites aside for later)
21 g active dried yeast (about 3 packets)
6 tbsp sugar
1.5 tbsp vegetable oil
 $\frac{1}{2}$ tsp salt
1.5 tbsp of an alcohol such as vodka
16 g vanilla sugar (see here to learn how to make your own!)
150 g (10 $\frac{1}{2}$ tbsp) melted and cooled butter

Ingredients for Poppy Seed Filling:

500 g (17.6 oz) poppy seeds
250 g (8.8 oz) sugar
100 g (3.5 oz) raisins
50 g (1.8 oz) walnuts, chopped finely
1 tbsp honey
1 1/2 tsp almond extract
1 tsp cinnamon
5 - 6 tbsp candied orange peel
6 egg whites

Ingredients for Toppings:

1/2 cup powdered sugar for glaze
poppy seeds for decoration

Make yeast dough:

1. Mix the yeast in with the lukewarm milk and sugar. Set aside for 15 minutes in a warm place.
2. Mix in remaining dough ingredients (except for butter). Knead dough for 10 minutes or more until you see bubbles.

3. Add the cooled and melted butter.
4. Set the dough aside, cover and let rise for 30 minutes in a warm, draft-free place.

Make poppy seed filling:

1. Pour 2 cups of boiling water over poppy seeds (they should be fully covered). Allow to cool.
2. Grind twice (with a grinder or by hand).
3. Add remaining ingredients.
4. Gently fold in the egg whites.

Assemble Cakes:

1. Divide the dough into three pieces and roll each one into a rectangle. If the dough is too sticky to roll out, sprinkle some additional flour over the dough before rolling it out.
2. Spread 1/3 of the poppy seed filling over each piece, leaving a half inch border along all sides.
3. Roll the dough into a tube shape (starting at the long edge) and tuck the ends under.
4. Place each roll into a greased bread pan, seam side down. Or roll buttered parchment paper around each of the cakes, with a 2-inch overhang at each end (tubes should be open at the ends) and place on a cookie sheet.
5. Bake for 30 - 40 minutes in a 180-degree oven. Check cakes after 30 minutes with a wooden skewer for doneness (stick will come out clear if cake is done). If top of cakes is browning too quickly, cover them loosely with aluminum foil.
6. Allow cakes to cool.
7. Glaze top of cakes (mix $\frac{1}{2}$ cup powdered sugar with 2 $\frac{1}{2}$ tbsp hot water until smooth and pour over cakes).
8. Sprinkle with poppy seeds for decoration while glaze is still sticky.

Notes

Poppy-seed cake known also as a poppy seed loaf is a traditional Polish dessert - a yeast cake stuffed with a minced poppy. Some raisins, almonds or walnuts are the most typical additions. Baked cake is decorated with icing and (usually) orange peel. The poppy-seed cake is a traditional dessert prepared for Easter and Christmas.