

# Mohnkuchen / Poppy Seed Cake



(c) 2010, Design TavernMaker

## Ingredients:

- 2 eggs (separate yolk from egg white)
- 300g sugar (icing sugar)
- 120g butter (not salted)
- 300g flour (fine)
- 300g poppy seeds (finely ground)
- 500ml milk
- 2 tsp baking powder

## Lemon Royal icing ingredients:

- 130g sugar (icing)
- 1 egg white (whisked stiff)
- 1-2 tsp squeezed lemon juice

Place the egg yolks, butter and sugar in a bowl and mix. Gradually add slightly warmed milk, ground poppy seeds, flour and baking powder. Whisk the 2 egg whites in a separate clean bowl until stiff. Mix this into the dough. Fill dough in a big enough caking pan and bake in the preheated oven (170 C) for ~45min.

If wanted, the cake can be decorated with (lemon) Royal icing.