**DOMINIK & M.Oğuzhan**

**Poppy seed cake (MAKOWIEC in Polish)**



## **Ingredients:**

* 300 g wheat flour
* 250 g butter (cold)
* 1 teaspoon of baking powder
* 70 g of icing sugar (powdered sugar)
* 1 tablespoon of vanilla sugar
* 3 eggs

**Way to prepare:**

* Add the cubed butter, baking powder, powdered sugar and vanilla sugar to the flour
* Chop the ingredients or crush with your hands or a fine crusher mixe
* Add egg yolks (keep egg whites to poppy seed mixture) and combine ingredients into a smooth dough, then put it in the fridge
* The dough can be kneaded in a bowl, on a table or in a planetary mixer
* Divide shortcrust pastry into two parts
* Put a half of the dough on the baking sheet (about 21 x 25 cm)
* Spread the poppy seed filling
* Roll out the rest of the dough and cut out the strips, put them on top of the poppy seed
* Put in the oven and bake at 180 degrees C for about 35 minutes until golden brown

**ENJOY :)**

**M.Oğuzhan please prepare: butter, flour, eggs, icing (powdered) sugar**

 **I will bring the rest of ingredients :)**