Polish Poppy Seed Cake (Makowiec)

czas przygotowania: **65 min**

poziom trudności: **średni**



A traditional Polish poppy seed cake featuring a soft, buttery sponge and a rich, sweet poppy seed filling. Finished with a smooth icing and decorated with dried fruit and nuts, this homemade cake is a classic treat for Christmas, Easter and family celebrations. Its delicate texture and distinctive poppy seed flavour make it a favourite in Polish baking.

Składniki

For the cake:

- Plain flour – 170 g
- Icing sugar – 150 g
- Large eggs – 3
- Gellwe Baking Powder – 1 tsp
- Butter or margarine – 100 g

For the poppy seed filling:

- Ready-made poppy seed filling (canned) – 400 g
- Egg whites – 2
- Sugar – 100 g
- Breadcrumbs – 2 tbsp

For the icing and decoration:

- Icing sugar – 100 g
- Water – 2–3 tbsp
- Mixed dried fruit and nuts for decoration – as desired

Sposób przygotowania