

POPPY-CHEESECAKE-SQUARES



INGREDIENTS :

for the poppy dough:

4 egg yolks
250 g sugar
1/8 l water
1/8 l sunflower oil
4 egg whites
200 g poppyseed (ground)
150 g flour
1 tsp baking powder

for the curd:

100 g butter
150 g sugar
500 g curd
4 egg yolks
1 Pkg vanilla pudding
4 egg whites
a bit of rum



PREPARATIONS :

- 1) Separate the eggs. Whisk the egg whites till stiff.
- 2) Beat butter and sugar until fluffy. Little by little add the sunflower oil and the water and go on beating. Now add the flour, the baking powder and the poppyseed and mix it all together. Fold the beaten egg whites gently in the poppy-mixture and spread it on a baking paper on the baking sheet.
- 3) For the curd mixture separate the eggs and whisk the egg whites till stiff. Beat the butter, sugar and the egg yolks until fluffy. Now add the curd, the pudding and the rum and whisk it again. Fold the beaten egg whites gently in the curd-mixture and fill it in a decorating bag. Now make a grid with the curd mixture on the poppy mixture. Bake it at 180 degrees for 40 minutes until they are golden brown.