

Mohnkuchen mit Streusel (Poppyseed cake with streusel, from Kuchen und Backen)

2 cups flour

1 package dry yeast >> sieve together

1/3 cup sugar

1 t vanilla

dash salt >> mix, slowly add to dry ingredients

2 1/2 oz melted butter

1 cup lukewarm milk

If dough is too sticky, add a bit more flour, making sure dough stays soft. Let the dough rest for approximately 1 hour or until doubled in size. Knead the dough again and then roll out onto a greased cookie or baking sheet.

2 cups poppy seeds

1/2 cup sugar

1 t vanilla

4 drops lemon oil essence (or grated peel of lemon)

1/2 t cinnamon

5 T melted butter

1 2 cup milk

1 T honey

1/3 cup raisins, soaked in hot water and drained well

Grind poppy seeds and cover with boiled water to soften; drain well. Add sugar, vanilla, lemon, and cinnamon. Mix together with melted butter, milk and honey. Add raisins and let the mixture cool before spreading onto the dough. Preheat oven to 375°.

1/2 cup flour

1/3 cup sugar >> sieve together

1/2 t cinnamon

1/2 cup cold butter, 'flaked'

1 t vanilla

Mix butter and vanilla into dry ingredients until mixture resembles coarse bread crumbs. Sprinkle over the cake and bake for 25-30 minutes.