



# BAKED CHERRY POPPY PIE



## QimiQ BENEFITS

- Bake stable and deep freeze stable
- Cakes remain moist for longer
- Quick and easy preparation



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easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**1** Fresh sweet short crust pastry[Tante Fanny]

**400 g** Cherries, cored

## FOR THE CREAM CHEESE FILLING

**150 g** QimiQ Classic, unchilled

**60 g** Butter, melted

**120 g** Sugar

**2 package** Cream cheese, (175 g)

**4** Egg(s)

**40 g** Flour

**2 package** Vanilla sugar

**2 tsp** Lemon peel

**100 g** Marzipan (almond paste)

## FOR THE POPPY SEED FILLING

**100 g** QimiQ Classic, unchilled

**100 g** Butter, softened

**180 g** Sugar

**2** Egg(s)

**200 g** Poppy seeds

**50 g** Almonds, ground

**1 small pinch(es)** Cinnamon, ground

**1 tsp** Baking powder

**2 tsp** Lemon peel

**2 pinch(es)** Salt

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Roll out the pastry and use to line the bottom and sides (approx. 3 cm high) of a greased cake tin.
3. For the cream cheese filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. For the poppy seed filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
5. First put the poppy seed mixture into the cake tin. Place the stoned cherries on top and cover with the cream cheese filling.
6. Bake in the preheated oven for approx. 40 minutes.