



BAKED CHERRY POPPY PIE



QimiQ BENEFITS

- Bake stable and freezer stable
- Cakes remain moist for longer
- Quick and simple preparation



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

400 g Cherries, cored

1 Fresh sweet short crust pastry

FOR THE POPPY SEED FILLING

100 g QimiQ Sauce Base

100 g Butter, melted

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

FOR THE CREAM CHEESE FILLING

150 g QimiQ Sauce Base

60 g Butter, melted

120 g Sugar

360 g Cream cheese

4 Egg(s)

40 g AP Flour

2 package Vanilla sugar

2 tsp Lemon peel

100 g Marzipan

METHOD

1. Preheat an oven to 350 °F (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 poppy seed filling: mix the ingredients together until smooth.
4. For the cream cheese filling: mix the ingredients together until smooth.
5. Spread the poppy seed mass into the cake tin. Place the stoned cherries on top and cover with the cream cheese mass.
6. Bake in the preheated oven for approx. 50 minutes.