



# BAKED CHERRY POPPY PIE



## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

**1** Fresh sweet short crust pastry

**400 g** Cherries, cored

## FOR THE CREAM CHEESE FILLING

**150 g** QimiQ Classic, room temperature

**60 g** Butter, melted

**120 g** Sugar

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

**4** Egg(s)

**40 g** AP Flour

**2 package** Vanilla sugar

**2 tsp** Lemon peel

**100 g** Marzipan

## FOR THE POPPY SEED FILLING

**100 g** QimiQ Classic, room temperature

**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 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 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.