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Poppyseed Cake ♦

A delicious cake made with poppyseeds. It is a traditional dessert that is enjoyed on special occasions.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 60 mins

Total Time: 90 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

200 g	poppyseeds
250 g	Flour
200 g	Sugar
200 g	Butter
4 pieces	Eggs
2 tsp	baking powder

2 tsp vanilla extract

200 ml Milk

Directions

Step 1

Preheating

Preheat the oven to 180°C.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Grinding

Grind the poppyseeds in a food processor.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 10 mins

Cook Time: 0 mins

Step 4

Mixing

Add the eggs one at a time, beating well after each addition.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Add the ground poppyseeds and vanilla extract to the butter mixture and mix well.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Mixing

In a separate bowl, combine the flour and baking powder.

Prep Time: 5 mins

Cook Time: 0 mins

Step 7

Mixing

Gradually add the flour mixture to the butter mixture, alternating with the milk.

Prep Time: 5 mins

Cook Time: 0 mins

Step 8

Preparation

Pour the batter into a greased cake pan and smooth the top.

Prep Time: 5 mins

Cook Time: 0 mins

Step 9

Baking

Bake in the preheated oven for 60 minutes or until a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 60 mins

Step 10

Cooling

Remove from the oven and let cool in the pan for 10 minutes. Then transfer to a wire rack to cool completely.

Prep Time: 10 mins

Cook Time: 0 mins

Step 11

Serving

Slice and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 15 g

Protein: 5 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	80 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	8 mg	0.8%	0.8%
Iron	10 mg	125%	55.56%
Potassium	150 mg	4.41%	5.77%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Game Day

Cuisines

Italian

Chinese

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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