



If you say, that you are not a big fan of poppy seeds...hmm... that may only be because, you are used to lemon poppy seed muffins mix! The poppy seed layer of this cheesecake is not even in the same category.

Ingredients:

1 can of poppy seed mass (900g)

For the crust:

2 cups all purpose flour (250 g)

120 g. cold, unsalted butter.

3/4 cup powdered sugar (100g)

1/2 tsp coconut oil

1 egg yolk

3 tbsp sour cream

1.5 tsp cocoa

1/2 tsp baking powder

For the cheesecake:

2 (8-ounce) packages cream cheese, softened

1 package farmers cheese (213g)

1 & 1/4 cups firmly packed brown sugar

2 tbsp all-purpose flour

4 medium eggs

Poppy seed cheesecake (Seromak)

2/3 cup heavy whipping cream
1 tsp vanilla extract

Note: All ingredients must be room temperature.

Directions:

Directions to make the cheesecake:

Using a mixer, beat cream cheese and farmers cheese together at medium speed, until creamy.

Add flour and brown sugar and beat until fluffy.
Add eggs (one at a time) and stir in cream and vanilla.

For the crust:

Cut cold butter into cubes.

In a large bowl mix together flour, baking powder, butter, sugar, egg yolk, coconut oil, sour cream and cocoa. In other words-all of the ingredients, except shredded coconut (you can also mix them in the blender).

Knead to smooth the dough.

Divide the dough into two, equal parts and wrap in plastic foil. Leave it in a freezer for about two hours.

Butter the baking pan (22 x 33) and place parchment paper on it.

Remove crust from refrigerator. Grate half of the cold dough at the bottom of the baking sheet.

Flatten slightly and straighten it with your hand.

Cover the first dough layer with poppy seed filling.

Pour the cheese mixture on top of the poppy seed filling, smoothing the top. Top cheesecake mixture with remaining, grated dough (Optional. You can use the remaining dough to make one more cheesecake :D I do :))

Bake for about an hour in 320°F (160°C).

Let it cool. Leave it in closed oven for first ten minutes and then open the door just a little bit and let it cool completely (I place wooden spoon between the oven door to do that). Once it is cooled, remove from the oven and refrigerate overnight.

Serve cold.

Smacznego! Enjoy!

