Schmitz Cargobull wishes you a very merry Christmas and happy festive baking!

Bejgli – Hungarian Christmas cake

For the dough:
530 g flour
105 g lard
105 g butter
55 g icing sugar
3 egg yolks
12 g yeast
5 g salt
95 g milk

For the poppy seed filling:
550 g ground poppy seeds
240 g icing sugar
100 g honey
30 g sultanas
10 g grated lemon peel
110 g milk
100 g candied, chopped orange peel
 candied orange peel cubes
10 g vanilla sugar

Preparation

First, you need to make the filling for the Beigli. Pour the milk into a saucepan with the two orange peels and add all the spices together with the sugar and honey. When it starts to boil, stir in the poppy seeds. When the filling has cooled, weigh it into 340g pieces and store in a refrigerator covered with clingfilm.

For the dough, knead the ingredients in the recipe and then divide into 200g pieces and round. After a short rest, the dough should be stretched thin and the pre-measured filling spread evenly. The dough is rolled up with the filling and then spread on the baking tray and brushed with egg. Prick with a fork before placing in the oven. After drying again, bake at 180°C for approx. 40-50 minutes.