

TYPICAL SLOVAK  
CHRISTMAS CAKE

*Štedrák*

RECIPE





*Merry Christmas everyone,*

no holidays can do without a tasty cake. On the upcoming pages you can find a recipe for the classic Slovak Christmas cake "Štedrák". I hope you will enjoy it!

Michaela



# *dough ingredients:*





# poppy filling ingredients:





# walnut filling ingredients:





# *cottage cheese filling:*



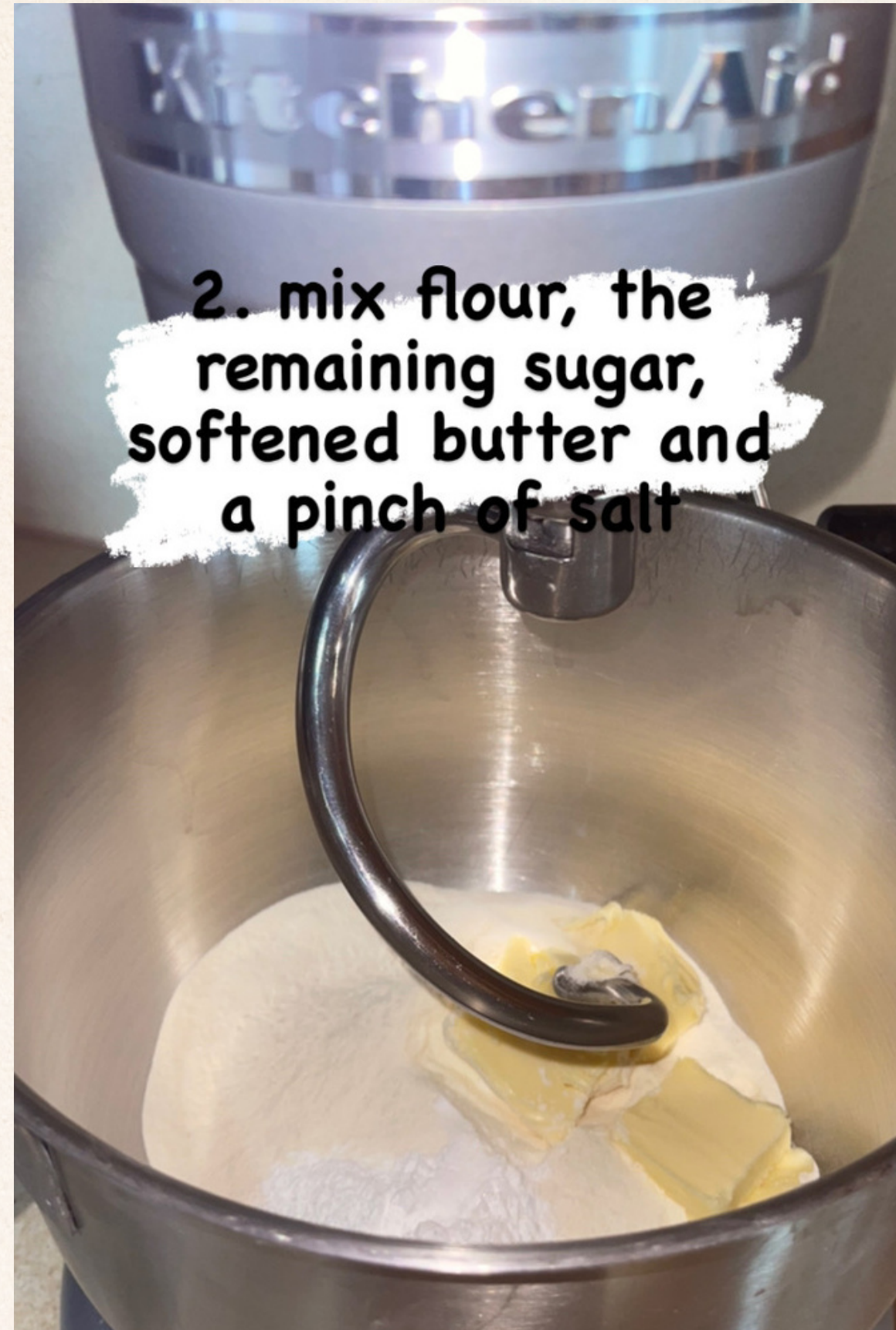


# steps:

1. mix half of lukewarm milk, a little sugar and yeast and put it aside for 10 minutes



2. mix flour, the remaining sugar, softened butter and a pinch of salt





3. then add the yeast, the remaining milk, an egg and mix with a blender

! let it rise for about 40 minutes



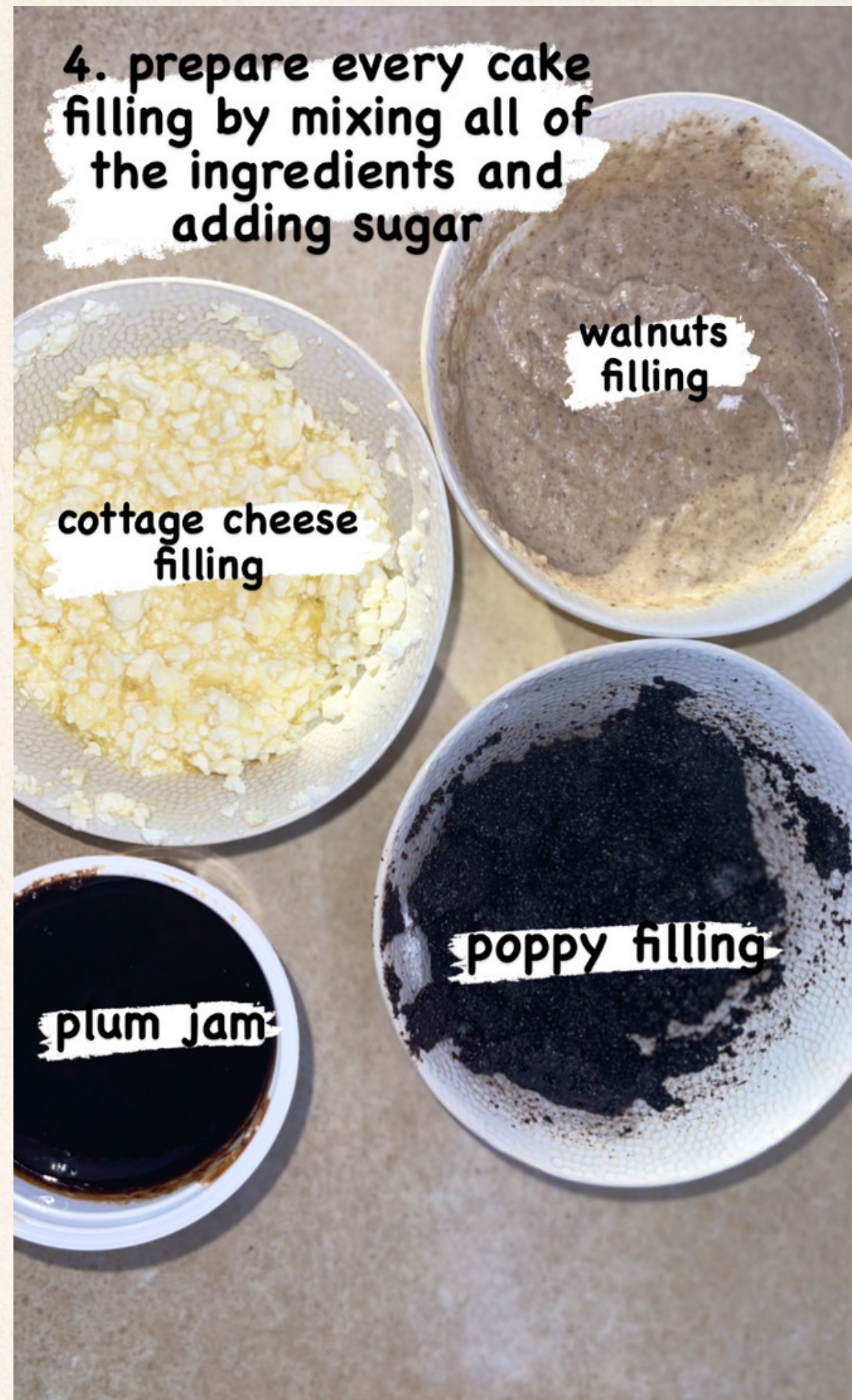
4. prepare every cake filling by mixing all of the ingredients and adding sugar

walnuts filling

cottage cheese filling

poppy filling

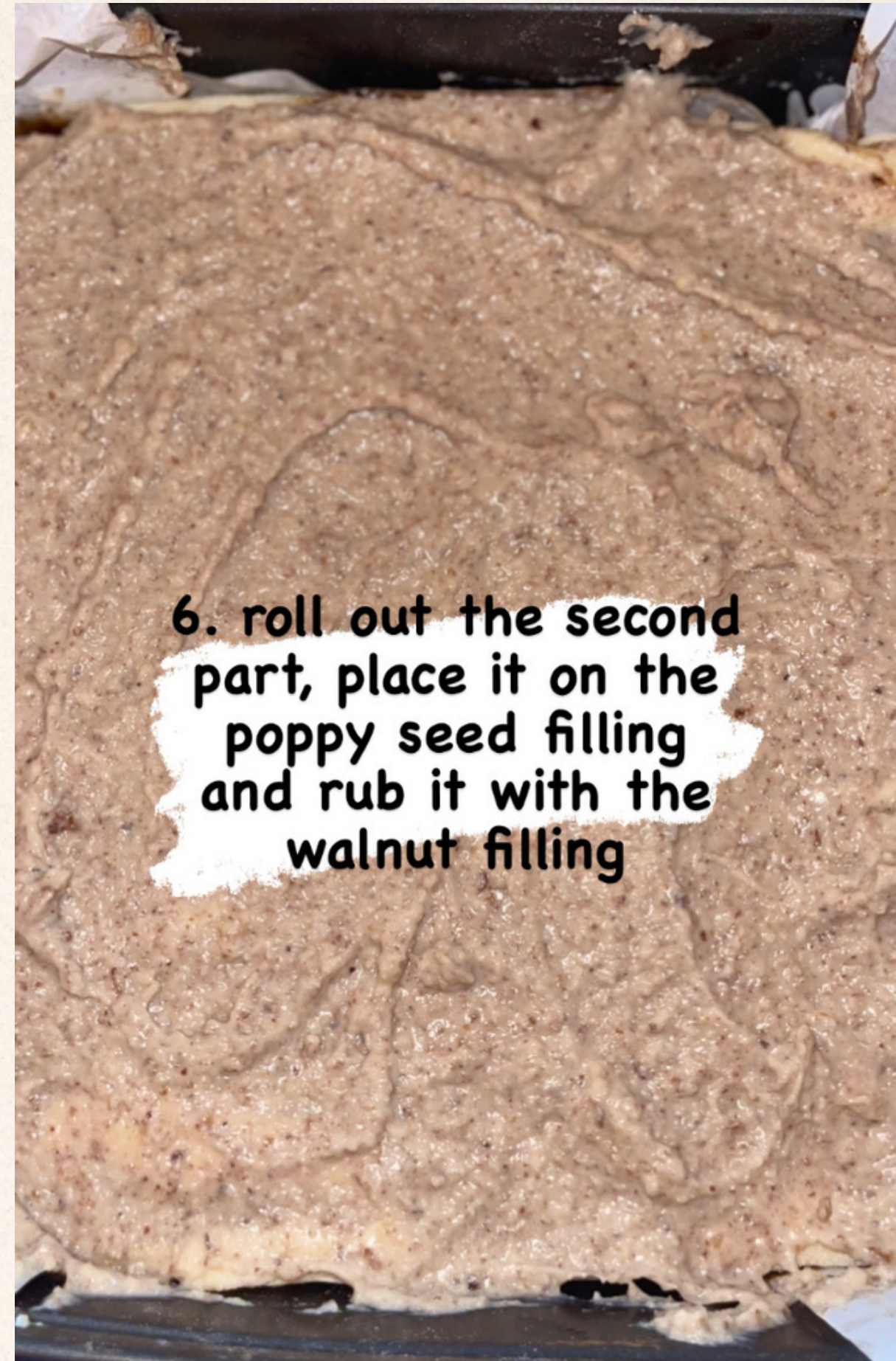
plum jam







divide the sourdough  
into 4 parts  
• roll out the first  
part, place it on a  
baking sheet and rub  
it with poppy seed  
filling



6. roll out the second  
part, place it on the  
poppy seed filling  
and rub it with the  
walnut filling





7.  
roll out the third  
part, place it on the  
nut filling and rub  
with the jam



8. Smear the pie with  
the cottage cheese  
filling and lay the  
last layer of dough as  
you see in the picture

put the cake in the  
oven and bake at  
180°C for 50-60  
minutes







Enjoy with  
your  
loved ones

